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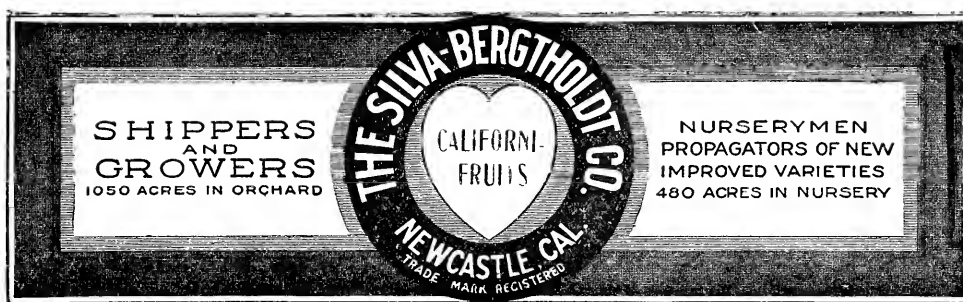
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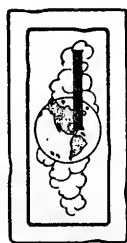
J. E. BERGTHOLDT, Secy &amp; Mgr



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# To Fruit Growers:

*1921 Is Again Demonstrating that In California There Is More Profit In Growing Fruit Than Any Other Agricultural Activity*



IN VIEW of the adverse economic conditions prevailing this year (of which the worst is now over), fruit growers will not have a season as profitable as that of 1919 or 1920, though the great majority are making money. The California orchardist is making more money than the dairyman, the grain farmer, the hay farmer, the alfalfa grower, the rice grower, the bean grower, or any other class of farming,

—proof of what has always been our contention and advice—that is, that fruit raising in California offers the greater assurance of stability and profit.

California, by nature, enjoys a monopoly of the North American continent, aside from the enormous possibility for export, in the production of those staple fruit and nut foods in which the California fruit grower is specializing, and the problem of the California fruit grower, for the future, as I have endeavored to set forth in my announcement of the "Bergtholdt Plan", will be one of sufficient production rather than one of over-production.

The California fruit industry has never suffered from real over-production, and never will. A per capita analysis of the consumption on the part of the population of this continent, not taking into account the export trade, shows a small minority of our people are regular consumers of California fruits, leaving the great majority still untouched, as a reservoir for the future consumption of your products.

The industry is alive to this situation. Within the next few years the consumption of your products will be so increased by coordinating intensive, intelligent publicity with more efficient distribution, that every acre planted to fruit in California in the years to come will not be able to supply the demand.

The trees you plant today will, five or six years hence, experience a demand for your products that will for all time make every producing acre of orchard an investment safe and profitable.

Every acre of land in California adapted to fruit growing that is now employed in any other kind of farming is too valuable for fruit to be employed in any other agricultural activity.

Every year that you defer the planting of your acreage, you defer the benefits in income and increased values that accrue to the California fruit grower.

This exposition of my candid assurance is based, not on optim-

ism, but on the observation and experience of thirty years in the grim reality of creating by hard work acres upon acres of bearing orchard, and marketing the products thereof.

We each year re-invest the proceeds of the previous year's work in increasing our orchard acreage, and we will continue to follow this program—knowing and realizing for a certainty that our trust in the future industry in California is not misplaced.

Whether you are planting Pears, Clingstone Peaches, Cherries, Freestones Peaches, Shipping Plums, Prunes, Almonds, Walnuts, Grapes, Apricots or Olives, according to the adaptability of your location, you are making an investment that will pay you larger dividends than any other kind of farming—an investment absolutely assured to you.

You will lose money if you defer your planting. To that end I write you to plan your land improvement now, either in new acreage or by increasing your present acreage of orchard, by planting to a practical selection of the staple fruit and nut varieties adapted to your location.

In the following pages we will give you full description of, and information on, all the commercial fruit varieties together with practical suggestions and recommendations for planting gleaned from our experience as orchardists, nurserymen and fruit shippers.

When planting trees, keep your eyes on the roots—the foundation of the tree. Our trees are well grown, propagated from bearing orchard trees selected for their good performance, while our foothill soil and location produces trees that for hardiness and roots are not duplicated by any other nursery.

The supply of trees, on account of not over a 60 per cent stand throughout the State of the trees budded last Fall, will again be short in many of the standard varieties.

Your order placed with us now will assure you just the varieties you want.

The prices we quote are reasonable. While our trees may not be the cheapest that you can buy (you do not buy the cheapest horse, expecting to get a good one), they are the best that care in growing, hard work and favorable natural surroundings can produce.

We enclose an order sheet for your convenience.

Very truly yours,

*J. E. Bergtholdt*

P. S.—Enclosed also is my fourth announcement of the "Bergtholdt Plan". This plan is vital to your success in fruit growing, and mine. Get behind it. Do your part, as have I. J. E. B.

PRICE CATALOGUE OF CALIFORNIA FRUITS FOR FALL OF 1921  
**Silva-Bergtholdt Company, Newcastle, Calif.**

# TO FRUIT GROWERS

**WE PRESENT HEREWITH** our annual edition of "Profitable California Fruits". In this annual guide we submit for your consideration a carefully compiled list of the most profitable fruit varieties. The descriptions given and the recommendations made are based upon our wide experience as fruit growers, nurserymen and fruit shippers, and we call your particular attention to the "Hints for the Commercial Planter" on page 2. There is no phase of the fruit business with which we are not familiar, hence the suggestions given may be relied upon.

Our Nurseries are located in the foothills of Placer County, thirty-three miles from Sacramento. Our soil is decomposed granite, well drained and is especially adapted to the growing of a hardy tree with a peculiarly well-branched, fibrous root system.

**THIS DISTRICT IS FREE FROM FUNGUS TREE DISEASES COMMON TO THE LOWER LEVELS, AND WE GROW A TREE EXCEPTIONALLY HARDY FOR TRANSPLANTING, EXCEPTIONALLY WELL ROOTED AND FREE FROM CROWN GALL AND DISEASES COMMON TO OTHER LOCALITIES.**

**Order Early** and assure yourself just the varieties you want. Don't wait until your ground is ready to plant before sending in your order. Those who wait are disappointed. Specify your wants on the Order Sheet enclosed, naming the root that you desire for each variety, and specify the size tree you prefer.

**NAME AND ADDRESS.** Always write your name and address plainly, giving Post Office, County and State; also Street and Post Office box number.

**SHIPPING DIRECTIONS.** Give plain and explicit shipping directions.

**PACKING.** We have an experienced yard crew. All packing is carefully and thoroughly done. We employ for the outside covering tulle, and for the inside shingle-tow, which preserves the trees while in transit and insures their good condition on arrival. We make a nominal charge for cost of packing, which charge does not cover the cost of material used.

**SHIPPING SEASON.** December 15th to April 15th.

**TERMS OF PAYMENT.** A deposit of one-tenth of amount of order is required with booking of order, balance payable cash on delivery of trees, we making draft through your local Bank or Express Office for amount of invoice, with Bill of Lading attached. Nurserymen are under heavy cash expenditure for the two years required in growing their trees, and when delivery is effected it is imperative that they realize these funds upon delivery of trees. Notes at from two to six months at 7 per cent will be taken from parties known to be responsible, and whose paper is good with their local bank.

**ERRORS.** We exercise great care in filling orders; but should an error occur, satisfactory correction will be made promptly on notification. To be entertained, claims for errors must be made immediately on receipt of stock.

**RESPONSIBILITY.** We guarantee every tree and plant to be up to grade, clean and in thriving condition, but after delivery to transportation companies, all

losses resulting from delay or exposure in transit are at the risk of purchaser, and we also disclaim any responsibility arising from defective planting or lack of care or adverse weather conditions after planting.

**GUARANTEE.** We warrant that all stock we deliver shall be thrifty and in good growing condition. We insist upon the careful inspection of all trees and vines on the part of the receiving Horticultural Commissioner, so that we may be assured that trees are not alone in good, thrifty condition, but that no defective specimens, which may have escaped our graders, are delivered to the buyer, and if there be any defective trees, upon certificate rendered to you by the inspecting Horticultural Commissioner, we will immediately either replace the same or refund their cost.

We exercise the greatest care to have all trees and vines true to name. Should, however, any tree, vine or plant prove untrue to name, it is mutually agreed between the purchaser and ourselves that we will either replace same or refund the money paid therefor, and in no case will we be liable for any larger amount than that paid by the buyer for such nursery stock as may prove untrue, it being agreed between purchaser and ourselves that the purchase price of trees shall be the sole measure of damages. All nurserymen strive by every means to avoid the occurrence of an error, but the human machine is not infallible and once in a great while an error will occur. These instances, however, have been very rare indeed in our experience.

**AGENTS.** We want reliable agents in every district where we are not now represented.

## 1921 Suggestions to the Commercial Planter

**WE HAVE** heretofore advised the extensive planting of those fruits and nuts in the production of which California enjoys a monopoly, and our advice has made good each year in the big profits realized by the California fruit growers. **Shipping Plums, Bartlett Pears, Fall Pears, Almonds, Prunes, Cherries, Clingstone Peaches, Apricots, Early Shipping Peaches, Drying and Canning Freestones, Olives, Figs**—plant these (specializing in any one or several) according to the adaptability of your location, and there is no investment you can make, or any business that you may engage in that will be as safe and as profitable.

The problem today is the production of sufficient food products. Of these, California fruits—dried, canned and green—is one of the most essential in the dietary of the world's population, and these, owing to our peculiar climate, can be supplied mainly only from California.

For your information we reiterate briefly, facts and recommendations concerning these fruits which we have heretofore made.

**ALMONDS**—On this continent Almonds are grown only in California, and have for a market the entire consuming population of North America. This market alone requires many times the present production of Almonds in California, and with this unlimited home consumption, aside from the possibilities of the export trade, Almond growing in California is still in its infancy. Under normal conditions Almonds regularly produce an income of \$125.00 to \$250.00 per acre.

For several years there has been a shortage of Almond trees, and this year will be no exception. We have all standard varieties on Bitter Almond and Natural Peach Seedling. Would advise that you do not delay your ordering.

**PRUNES**—Under normal conditions the California Prune has the monopoly, not only North American markets, but on account of its fine quality, enjoys unlimited consumption on the European market.

They have become a necessity on every table. California can never supply the demand, and the prices realized the past years, and that surely will be realized in the future, make them a better investment than a gold mine.

We have a fine block of trees, selected from parent trees of best performers for size and quality of fruit, in the French, Imperial, Robe de Sargeant and Sugar, on Myrobolan, Peach and Almond Root.

The available Prune tree stocks will again be short, and the demand will be in excess of the supply. Be safe, therefore, and contract the trees now that you want.

**CLINGSTONE PEACHES**—The California Clingstone Peach has become the dessert peach, not alone of this country, but of the world, for the reason that California grows the only peach that will not rag out in the canning, but that keeps its shape preserved.

There is twice the canning capacity operating today that was available even five years ago. California can not supply the demand for this staple dessert fruit.

Successfully grown in nearly every locality—contracted at remunerative prices for long terms of years—no fruit will bring you quicker returns, or higher profit, than a block of Clingstone Peaches.

Scarcely any fruit has made the California grower as much money in the past two years as has the Clingstone Peach. Many orchards of Clingstone Peaches produce an income of from \$800.00 to \$1500.00 per acre, while \$300.00 to \$500.00 per acre has been an average on the Clingstone orchards thruout the State.

Canners are enormously increasing their canning capacity and inasmuch as the Clingstone Peach is the dessert peach of the world, no planting that the California growers can do will adequately supply the demand.

**DRYING AND CANNING FREESTONES**—For several seasons there seems to have been a diversion in the demand for the California Dried Peach. Experience, however, is demonstrating that, like prunes, they are a staple food product, one for which there is a permanent demand, and whether for canning or drying, the California Muir and Lovell have again taken their place as a profitable fruit to grow, being regularly and heavily productive in almost every locality where fruit can be grown. We deem them safe and profitable to plant, and are good for an average income of from \$150.00 to \$300.00 per acre.

**SHIPPING PEACHES**—In the early shipping section of the State, the Mayflower, Florence, Alexander, Triumph, St. John, June Elberta, Decker, and Early Crawford, ripening in advance of the Southern Elberta, find a good market and profitable sale in every city of the United States and Canada, and are good for an average income of from \$150.00 to \$250.00 per acre.

Ripening during the mid-summer season the Early Elberta, Elberta and J. H. Hale are fine types of peaches, of equal merit, which, on account of their splendid quality, can be profitably marketed in spite of competition from the Eastern and Southern Elbertas. We recommend the planting of these mid-summer shipping varieties only in districts making a specialty of growing fruit for Eastern shipment.

**APRICOTS**—This splendid fruit is grown only in California, and as a result California is unable to adequately supply the demand for this fruit in the canned and dried state.

Apricots are not adapted to so wide a range as some other fruits, but in those localities adapted to their culture, and where the Apricot is known to be regularly productive, there is no fruit that you can plant that is so profitable, so conveniently grown and marketed as the Apricot. For drying and canning Blenheim and Tilton are the best commercial sorts, with a proportion of Royal.

**CHERRIES**—For the past six years, owing to war conditions, there has been a great dearth of fruit tree stocks, particularly of seedling Cherry stocks, as there has not been available for planting 25 per cent of our normal supply of Cherry trees. This condition will continue for two years more. As a result there will have been a period of six or eight years during which we have been planting one Cherry tree where there should have been four or five planted, and the old cherry trees going out and dying off, have been more than the young trees planted. At the same time the demand for this fruit is increasing enormously, while the supply for a period of eight or ten years will be practically at a standstill.

On any locality adapted to Cherry growing, particularly where you can grow Cherries for Eastern shipment, there is no better investment you can make, irrespective of the scarcity and cost of trees, than to plant a block of Cherries.

The best standard varieties for Eastern shipment are Early Burbank, Early Chapman, Tartarian, Bing, Giant and Lambert; Royal Ann for canning.

**BARTLETT PEARS (REGULAR TYPE)**—The California Bartlett Pear attains a degree of perfection distinct from any other Pear. It is the only Pear grown that will not rag out in canning, and whether to be consumed, eaten out of hand or dried, they enjoy a monopoly of the American market, and in the canned state the monopoly of the world. For continuous, consistent heavy production and wide range of adaptability the Bartlett Pear, like the Clingstone Peach, can't be beat. They live and thrive and produce for generations. Normally good for an income of from \$250.00 to \$500.00 per acre. The past two years producing Pear orchards in California have safely averaged \$500.00 to \$700.00 per acre, while producing records of \$1200.00 to \$1600.00 per acre have not been uncommon. You make no mistake planting Bartlett Pears.

The above remarks refer to Bartlett Pears of the regular type. The early type described in our Catalogue should be planted only in early districts.

**FALL PEARS**—In our Pear planting we have overlooked this fruit. While not used for canning and drying as the Bartlett, there is an enormous demand for Fall Pears, of which there are a number of splendid varieties that the acreage now planted in no wise supplies. California Fall Pears practically supply, not alone the American market, but are exported to all parts of the world, particularly to the Northern European countries, and the price realized the past two years, in money made, they have ranked as high as any fruit, and under normal conditions will safely average an income of \$300.00 to \$500.00 per acre.

**SHIPPING PLUMS**—A great favorite and staple fruit during their season in every Eastern market. Grown only in California for the entire North American continent, and without a competitor from any other section.

This fruit is grown in a number of fancy varieties, every one equal in desirability and attractiveness to the best of any fruit. The 1920 crop averaged on the Eastern market at from \$2500.00 to \$3000.00 per car, which means a net income per acre of from \$500.00 to \$700.00, while many blocks exceeded that average.

We have a complete assortment of various varieties on Myrobolan and Natural Peach Seedling root. The best selections of varieties, ripening in the order named, would include the following: Beauty, Earliana, Tragedy, Santa Rosa, Burbank, Florence, California Blue, Gaviota, Wickson, Anita, Diamond, Kelsey, Grand Duke, Wilma, Becky Smith and President.

**OLIVES**—The California grower who has a block of Olives well cared for, and planted in a location adapted to their culture, has an annual income as safe and sure as if he owned a block of Standard Oil shares.

Grown only in California for the entire North American market. The superior quality of the California Ripe Olive gives it a monopoly over the Ripe Olives in every market of the world.

Mission is pre-eminently the best. We have a fine block of Mission, Sevillano, Ascolano and Manzanillo on Picholine root, Picholine making a better root stock for the Olives than Olives grown from cuttings.

Olives normally market at from \$150.00 to \$200.00 per ton for good pickling stock, and are regularly productive of an income of from \$300.00 to \$1000.00 per acre, according to age and condition of trees.

While it is true that poisoning, occasioned by the unsanitary packing of olive products on the part of one packer, has caused a temporary embarrassment to the pickling industry, yet these difficulties, we have been absolutely assured by Government experts, can be overcome by observance on the part of packers of sanitary regulations, and there is no fruit that you could plant today, on lands adapted to their culture, that ten years hence will produce a better income, per acre, than Olives.

**FIGS**—Figs, on this continent, are grown only in California. The consumption of this fruit, dried, in the American markets is enormous, and heretofore has been supplied from Europe. The California Fig, however, on account of the superior quality and closer proximity, is taking a monopoly of the North American markets, and for many years California will be unable to supply the home demand, aside from the possibilities of employing the California Fig in the export trade. A full bearing Fig orchard is good for an annual income of \$200.00 to \$500.00 per acre.

**APPLES**—No better fruit for home orchard or your immediate local market, but aside from this we do not advise the extensive planting of Apples in California for commercial purposes.

**MYROBOLAN**—A species of wild plum employed as a root stock upon which to propagate Prunes, Plums, Apricots and Almonds.

Myrobolan is a very hardy, thrifty grower; is a deep feeder; will thrive well in heavy soil or on locations subject to a short period of excessive moisture, though no root stock will take kindly to a long continued water-logged condition.

Myrobolan will thrive in soil too wet for Peach, Almond and Apricot root, and will endure the same amount of moisture as Standard French Pear root.

The conditions most favorable to the Myrobolan root are deep, rich, black or sandy loam (such as a bottom land location), or a deep, fertile heavy black soil, such as is common in our coast valleys, and on some interior valley locations. Like any other tree, on dry locations it is benefited by irrigation, but being a deep feeder it penetrates to moisture.

Myrobolan will thrive on decomposed slate soil, but should not be planted in a decomposed granite formation where the bedrock comes within three feet of the surface.

Myrobolan is, without exception the best stock for Prunes, Plums and Apricots on any location subject to more excessive moisture than an Apricot, Almond or Peach root will endure, though on any location adapted to Peach root, Prunes on Peach are always preferable to Prune on Myrobolan. This is also true of Plums. Almonds should never be employed on Myrobolan root. They grow a dwarf tree.

**PEACH**—The Natural Peach Seedling should always be employed in preference to a Muir, Salway or other budded seedling.

Should be planted only on locations

subject to good drainage. Peach root will thrive on well drained creek and river bottom locations where the soil is not water-logged for a long period. Being a surface feeder it does well in the more shallow soil locations where the bedrock or hardpan come within 1½ to 2 feet from the surface.

Peach root thrives well and is benefited by irrigation. Peach root is the only stock to be employed on which to propagate a Peach of any variety. No variety of Peach will take kindly to any other root.

The Peach root should be employed for Plums and Prunes on shallow soil, on decomposed granite, or on a light, sandy formation, or on any heavy loam or river bottom location adapted to the Peach root, bearing in mind always that Prunes particularly should be planted on Peach root on any location adapted to Peach root.

Peach will endure a greater degree of moisture than Almond, and on any location under irrigation, or on any location where the water level is too near the surface for an Almond root, or too wet for an Almond root, Peach is preferable to the Almond as a root stock for the Almond, and on a great many locations on which Almond on Almond are now planted, Almond on Peach root would be preferably employed. On any high, dry location of good depth of soil, not subject to irrigation, the Almond root is always preferable to Peach for the Almond, but under irrigation, or on a location subject to more moisture than the Almond root will take kindly to, Peach root is always preferable as a root stock for the Almond.

**ALMOND**—On the Almond the Bitter Almond should always be employed.

Almond root is a deep feeder, and is well adapted to any well drained location of good depth of soil.

Some of the other fruits named, in which California enjoys a monopoly, on which we do not have competition from other states, will make you more money.

**WALNUTS**—Walnuts can be profitably grown in many localities in California, and should be largely planted. There is no probability of California ever being able to supply the demand for this splendid nut.

For extensive commercial planting they are hardly as profitable as Cherries, Pears, Clingstone Peaches, Prunes, Almonds, etc., but there is no orchard home but what should have some Walnuts planted. A grove of a few dozen Walnut trees adjoining your dwelling or barnyard, a row of Walnut trees along your highway, an avenue of Walnut trees leading to your dwelling is a most attractive asset to your orchard, and profitable as well.

Franquette, Mayette and Eureka are the best varieties to employ.

## True Economy in Tree Buying

There is a sharp contrast between the old-time fruit rancher, who bought the cheapest tree obtainable, without consideration of quality, and the modern orchardist, who knows that the cheapest and most profitable method of buying trees is to buy the best. The trees and vines grown by us, detailed for you herewith, are the very best that care in selection and propagation can possibly produce.

We propagate only from parent trees and vines that have proved to be the very best of their kind, and the stock we sell will give you good and profitable service for a lifetime. That, Mr. Fruit Grower, is what you want. We, as nurserymen, are experienced fruit growers and know well the planter's needs. For forty years we have been growing hardy, well-rooted trees in this foothill region, where the peculiarly favorable soil and climatic conditions produce a strong, hardy top of well toughened wood fibre and well meshed root system.

A large list of the leading planters of the State have planted their orchards with our foothill grown trees, and with this test of time and experience and the financial results obtained by these planters from our trees have proven their merit, while by fair treatment we have built up a large nursery business. Our tree growing facilities are the best in the State. Our soil, drainage, location, climate and favorable tree growing conditions are superior to the river bottom and coast valley locations commonly chosen by other nurserymen.

From the selection and propagation of the infant bud right up to the distribution of the matured fruit, we are deeply and personally interested in every detail that tends to your success. Only by this co-operative effort can the fruit industry of California be made the success it deserves.

We never, under any circumstances, advocate the planting of new varieties until by personal and practical tests they have proved their desirability, and instead of a long list of varieties, we only submit those which have proved their excellence.

No orchardist wants to plant all the varieties catalogued and recommended by the average nursery, but you do want those varieties that are best adapted to your locality, and which will prove the most profitable.

**THE ART OF SELECTION**—The secret of success among raisers of thoroughbred cattle, horses, and other livestock lies in the great care taken in the selection of parentage for breeding. Some fruit growers realize the importance of this, but very few nurserymen have given it the attention it deserves.

With other affiliated nurserymen we have been instrumental in organizing and financing the **CALIFORNIA NURSERYMEN'S BUD SELECTION ASSOCIATION**. This organization, by painstaking, consistent, persevering, scientific investigational effort, will determine upon types of each known standard fruit variety, which are beyond question of the best. This work will take several years of persevering effort to determine upon the best types of each variety to use for propagation, and until the results of these investigations are made available for propagation, we will cut our buds and scions for propagation from bearing orchard trees that are known to be, for productiveness and quality of fruit, the best specimens of their kind. We spare no effort or expense in this direction, and a tree so propagated is a much better investment for you than one promiscuously propagated, as is the common practice of many nurserymen.

## Root Stocks and Their Adaptability

Almond root should never be planted where the soil is of slow drainage, or where the soil is subject to a short period of excessive moisture, or where the water level comes to within six feet of the surface.

On a location not subject to irrigation, well drained and of good depth of soil, Bitter Almond is the best stock for the Almond. Under irrigation, in shallow soil, or on locations inclined to slow drainage, the Peach is preferable as a root stock for the Almond.

For Plum and Prune on hillside location under irrigation, but of good depth of soil, bitter Almond will make a desirable root stock (though for Plum and Prune would recommend the use of either Myrobolan or Peach root on any location adapted to the latter).

**APRICOT**—Apricot root requires practically the same soil conditions as does the Peach, and will thrive in any deep, well drained location. Will endure more moisture than the Almond root, but not any more than the Peach, and not as much as the Myrobolan.

On bottom lands or heavy valley loam locations the Myrobolan root should always be employed for the Apricot.

**MAZZARD CHERRY**—Mazzard Cherry is a deep feeder and thrifty grower, and while it will not endure "wet feet" yet it will thrive on any location adapted to Peach or Apricot root, and will endure more moisture than the Mahaleb root.

Eighty per cent of Cherry planting is on the Mazzard root, the Mazzard being generally preferred to the Mahaleb on most all locations, particularly where there is good depth and fertility of soil.

Mazzard also is less subject to gumming and die-back than Cherry on Mahaleb.

Mazzard is employed only as a root stock for Cherry.

**MAHALEB CHERRY**—Mahaleb Cherry will not endure the same amount of moisture as the Mazzard, requiring more perfect and more rapid drainage. Mahaleb is inclined to surface feeding and by some planters is deemed a better root stock for Cherry on shallow and less fertile soil locations than the Mazzard. Shallow locations, however, are not usually deemed desirable for commercial Cherry planting.

A small percentage of the **Cherries** planted are on the Mahaleb root. On any location where the depth and nature of soil are favorable to the production of Cherries, Mazzard is deemed the better stock.

**STANDARD FRENCH PEAR**—The Standard French Pear Seedling has been employed a great many years in California as the standard root stock for Pear.

It will thrive on a great many locations; will endure a larger amount of moisture and poor drainage, as well as considerable flooding, such as is sometimes experienced on river or creek bottom locations.

French Pear will thrive in most any soil, though like any other root stock will take most kindly to deep, fertile, well drained locations.

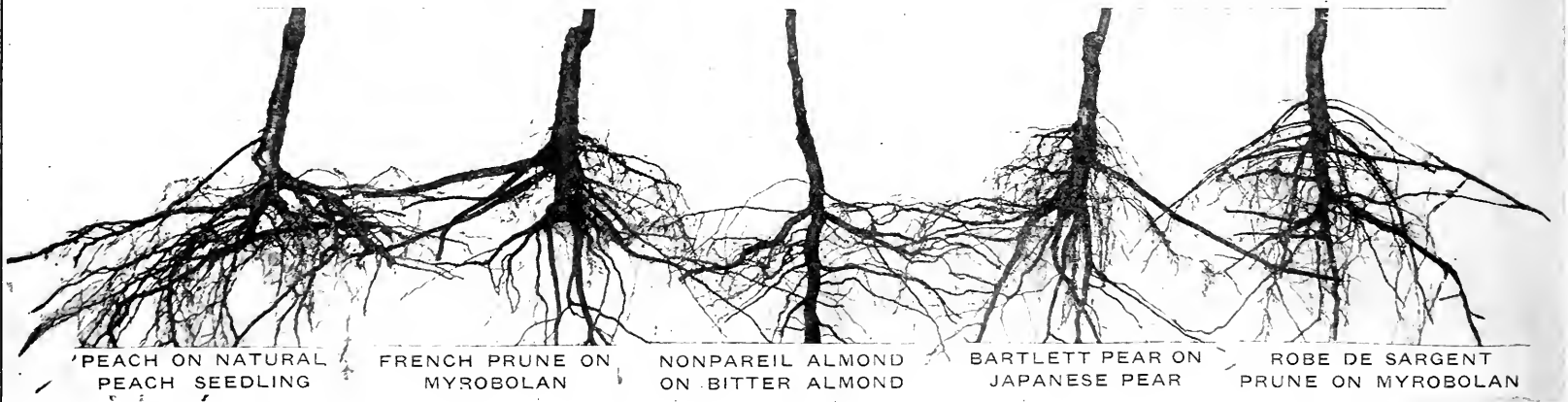
The French Pear is deemed preferable to the Keifer Pear, employed in the East as a root stock, and is employed more largely than any other on which to propagate Pear.

**JAPANESE PEAR**—A seedling stock employed in Japan and China on which to propagate the Pear. Has been employed as a root stock for Pear in the Northwestern States for a period of 15 years.

Heretofore the information available to horticulturists relative to the desirability of the Japanese Pear as a root stock for the Pear has been



Our well-drained foothill location and porous decomposed granite soil not only grow a tree hardy and roots fibrous and well-branched, *but is immune from root-knot, crown-gall and other root diseases common to the valley loam locations usually employed by nurserymen*, factors that no other section of the state where nursery stock is grown can offer. These roots are the foundation of your tree and make for the success of your orchard



rather indefinite, it having been hardly sufficiently long under observation to definitely determine its merits as a root stock. Within the past few years, however, in our investigations, we have learned definitely from numerous reliable horticultural authorities, who have had the Japanese Pear as a root stock under observation for a period of twelve to fifteen years, as to its desirability as a root stock. Its merits have been thoroughly tested and has proven O. K. in the following features:

First—Practically immune from attack of woolly aphis.

Second—Resistant to pear blight.

Third—Is a thrifty grower, and is as desirable in that respect as the French. Will do well on any location adapted to the French Pear Seedling, excepting that it will not endure quite the same amount of moisture as the French Pear. Is well adapted to all river bottom or heavy loam locations that are of good drainage.

We propagate our Pear on both French and Japanese Pear Seedling. The merits of the French Pear are well known, but with the data now available, we do not hesitate to recommend the Japanese Pear Seedling as a desirable root stock for the Pear.

QUINCE—Quince root will endure more moisture than Pear, Myrobolan or any other root employed as a root stock. It is used most largely on which to propagate the Quince. Is used also to some extent for the propagation of Pear and Apple. Pear and Apple, however, on Quince root will grow a dwarf tree, and for commercial purposes a dwarf tree is not as profitable, nor as desirable, as a standard.

Quince will thrive well on any soil or location adapted to any other root stock for fruit, and will endure more moisture than any other.

PICHOLINE OLIVE—Picholine will

grow a deeper feeding root system, and is a more thrifty grower than a root system from a cutting of the Mission or other propagated varieties. Without a doubt a better root stock for the Olive than a root system grown from a cutting.

APPLE SEEDLING—Crab Apple Seedling is the root stock most commonly employed for the propagation of the Apple. Will thrive and do well on any location adapted to Pear root. Will endure the same amount of moisture as the Pear, but will do best on all deep, fertile, well drained locations.

# Almonds

On this continent Almonds are grown in California only, and have for a market the entire consuming population of North America. The demands of the American market alone require four times the Almonds now grown in California. And with this unlimited home market, Almond growing in California is still in its infancy, and Almonds are commercially rated as one of the best money makers.

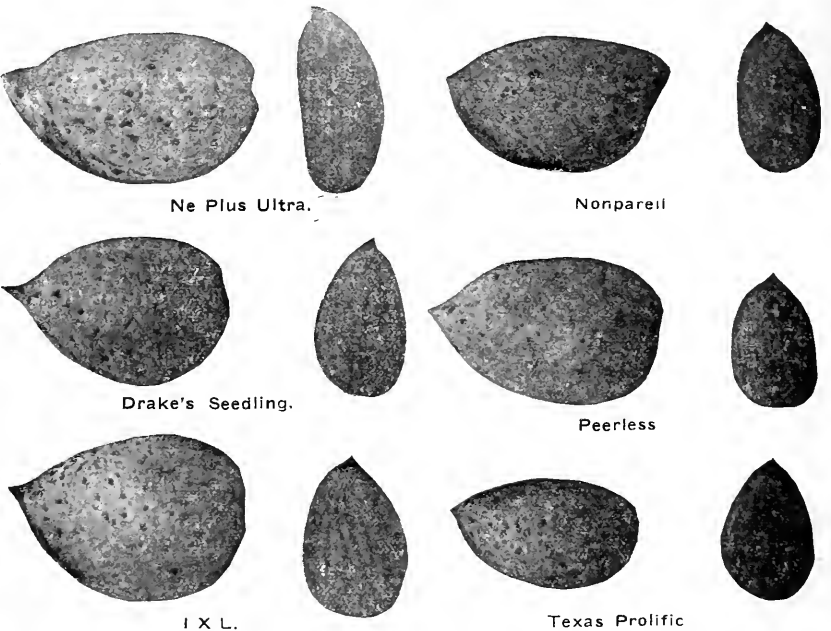
The trees are long lived, and when planted in localities adapted to their culture, are in every way a safe and profitable investment. Under normally favorable conditions Almonds are regularly productive of an income of \$175.00 to \$350.00 per acre. They cannot be beat for a quick income and a good profit.

The best standard varieties are the following: Nonpareil, I X L, Drake's Seedling, and Ne Plus Ultra. These varieties are practically of equal merit. Nonpareil, I X L, and Ne Plus Ultra, of the softshell varieties, are in greater demand on the market than the hardshell varieties, or than the Drake's Seedling.

The Drake's Seedling, however, being such a heavy and consistent producer, and being so valuable and so effective as a pollinizer of Nonpareil and I X L, is rated of equal desirability for planting with Nonpareil and I X L.

The I X L is in great favor with the trade. In some localities, however, is not as productive as Nonpareil and Ne Plus. In other localities it produces as well, and in point of tonnage is fully the equal of Nonpareil or Ne Plus. In those localities where the I X L produces regularly, the Almond Growers' Association advise that they be very largely planted.

Texas Prolific have heretofore been in great favor co-jointly with the Drake's as a pollinizer. The quality of the nut, however, is not as desirable, and on account of its later blooming, is not as effective as a pollinizer of other varieties as the Drake's Seedling; and for the present the California Almond Growers' Association advise the elimination of the



Texas Prolific, and advise the employing of the Drake's Seedling as a pollinizer exclusively in their stead.

The Peerless is not recommended for extensive planting, though in some districts is a very popular variety.

For the guidance of planters we would recommend the following combinations:

In districts where IXL does not do quite as well as Nonpareil and Ne Plus, either of the following three combinations would be practically equally desirable: One-third Nonpareil, one-third Ne Plus, one-third Drake's Seedling. (2) Two-thirds Nonpareil, one-third Ne Plus. (3) Two-thirds Nonpareil, one-third Drake's Seedling.

In localities where the IXL is a regular and consistent producer the following combinations are desirable: (1) One-third Nonpareil, one-third IXL, one-third Drake's Seedling. (2) One-third Nonpareil, one-third IXL, one-sixth Ne Plus, and one-sixth Drake's Seedling. (3) One-third Nonpareil, one-third IXL, and one-third Ne Plus.

ALMONDS ON ALMOND AND PEACH ROOTS				
	Each	10	100	1000
4 to 6 feet.....				
3 to 4 feet.....				
2 to 3 feet.....				
18 to 24 inches.....				

**DRAKE'S SEEDLING**—Tree a thrifty grower and regularly productive in all localities. Medium soft shell, and deemed one of the best pollenizers of Nonpareil or I X L. Should be planted in preference to Texas Prolific.

**I X L**—Tree is a sturdy, upright grower. Nuts are very large; shell soft, perfect. It bears heavily and regularly in many localities, though in some localities is not as productive as Drake's or Nonpareil. In those localities, however, where they are known to be good producers, they should be largely planted. On account of the large size and fine quality of nut, it is desired that the proportion of this variety be increased.

**NE PLUS ULTRA**—Tree a rapid grower. Heavy and regular bearer. Nuts large; very long shape; shell very soft, and hulls readily. Used as a pollenizer of Nonpareil and I X L. Grown preferably as a pollenizer, and should be planted co-jointly with Drake's Seedling.

**NONPAREIL**—Tree a strong grower, and when pollenized by Drake's

Seedling or Ne Plus, or both, is an extraordinarily heavy bearer. Nut is of papershell type, well filled; nuts firm, compact, and one of the best. This nut always sells at a premium of from one to several cents per pound.

**PEERLESS**—A popular variety in some localities. Tree a thrifty grower; heavy bearer. Medium soft shell; meats of good quality. In some localities a fine nut to plant in conjunction with Ne Plus, Nonpareil, and Drake's, though not recommended for as extensive planting as the four standard varieties named.

**TEXAS PROLIFIC**—This variety in late years has been employed very largely as pollenizer of Nonpareil and I X L, and has been rated as of equal quality to Drake's Seedling, but lately, however, on account of their later blooming than Drake's, they are not as effective as a pollenizer, while the quality of the nut is inferior to Drake's, it has, therefore, been recommended by the Almond Growers' Association that we eliminate the Texas in favor of the Drake's.

prolonging the season of cutting and drying, or the season of picking and delivery to canners, to plant also a proportion of Royal; and for this purpose a proportion of 15 to 20 per cent Royal, planted with the other varieties in the proportions first recommended, would be deemed of some advantage. The margin of preference to be given Blenheim and Tilton over Royal is not very large.

APRICOT ON APRICOT, PEACH OR MYROBOLAN				
	Each	10	100	1000
4 to 6 feet.....				
3 to 4 feet.....				
2 to 3 feet.....				
18 to 24 inches.....				

**WIGGIN'S EARLY**—Medium sized round freestone, ripening a little in advance and just with Newcastle Early. A little larger sized, better quality, otherwise same as Newcastle Early and Pringle. Desirable mainly as an early shipping variety but not recommended for extensive planting. May 25th to June 5th.

**NEWCASTLE EARLY**—Medium size, round. Ripening ten days in advance of Royal, not as large and of rather inferior quality. Very similar to Wiggin's Early though not so large, its earliness being its only commendable feature. June 1st to 10th.

**DARBY'S EARLY ROYAL**—Ripens during the season of Newcastle Early and ten days in advance of Royal. In all other respects is identical with the Royal both as to size, color, flavor, texture and desirability for canning and drying. Tree a good grower and a good bearer. This variety is valuable, not alone as being the earliest Apricot of real merit but also for canning and drying as good as Royal, and as such can be used to prolong the season of canning and drying Apricots by ten days, while it has the additional advantage of its great value as an early shipper. An Apricot planting, set out for the purpose of canning and drying, consisting of 20% Darby's Early Royal, 20% Royal, 30% Blenheim and 30% Tilton, would give you an ideal prolonged season, likewise an ideal combination of varieties for an Apricot orchard. June 1st to 10th.

**ROYAL**—Very large, oval; skin dull yellow; flesh yellow, and of excellent Apricot flavor. Tree a strong grower and a good bearer. Fruit ripens evenly. A favorite with canners. Excellent for drying, and one of the best for distant shipment. Ripens a few days in advance of Blenheim, and while employed largely as a shipping Apricot, is equally desirable as a canner and dryer. June 10th to 20th.

**BLENHIM**—Large, oval; surface orange, with deep yellow tinge; flesh yellow, juicy and rich. Tree is vigorous grower and a prolific bearer. Fruit runs a little larger than Royal, and ripens just a little later. This va-

riety is a favorite for Eastern shipment, but is most highly prized for drying and canning. Under Coast conditions has been recommended for exclusive planting. In the interior, should be planted in equal proportions with Tilton. June 20th to July 5th.

**ROUTIER'S PEACH APRICOT**—Fruit very large, rather flattened; skin orange yellow with a blush of red; flesh of fine saffron red, juicy rich and highly flavored. When dried is of deep golden yellow color. Its large size and fine color render it very attractive, both in the green and dried state.

This variety is recommended for home orchard planting only, June 20th to 30th.

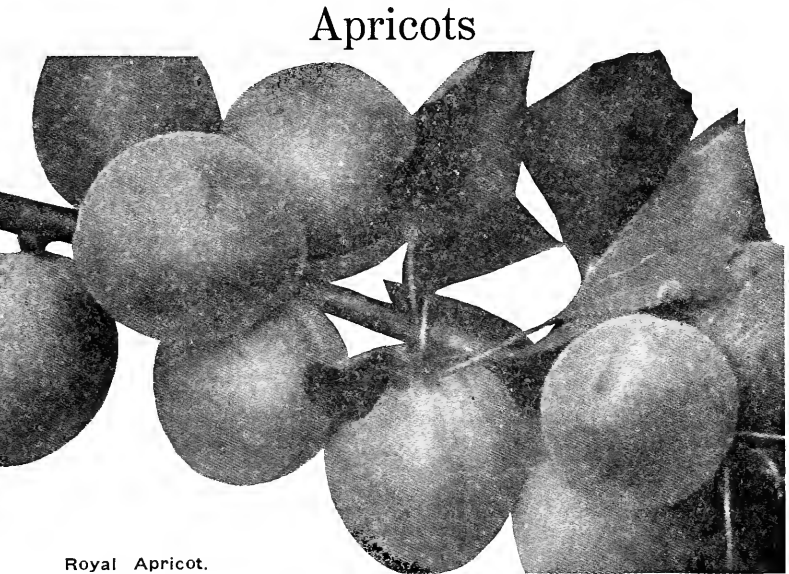
**TILTON**—Large, oval; surface yellow, tinged with red; flesh deep orange-yellow, with a very high pronounced Apricot flavor. Ripens uniform, and is exceedingly firm. Rated for canning and drying as the equal of Blenheim; is a late bloomer and has given evidence of remarkably consistent fruitfulness.

Ripens a little later than Blenheim, and recommended for extensive planting throughout the interior, and equally desirable under Coast conditions. June 25th to July 10th.

**HEMSKIRKE**—A fine English variety; large roundish; skin orange with red cheek; flesh bright orange, tender, juicy, rich and luscious, with a plum-like flavor. Very hardy, and a more regular bearer than the Moorpark.

Recommended for home orchard planting only. June 20th to 30th.

**MOORPARK**—Fruit very large, oblong; skin orange, with a shade of deep orange-red; flesh quite firm, bright orange. Parts free from stone. Juicy, with a rich and luscious flavor. A splendid Apricot on account of its extremely large size. Excellent for canning, drying and market. A desirable variety in localities where it will bear regularly. In many sections, however, is a very shy bearer. Not usually recommended for extensive commercial planting, but very excellent for home orchard. June 25th to July 10th.



Apricots, like Almonds, are grown commercially only in California, where they can be successfully grown in many localities. In those sections adapted to their production they are profitable, realizing to growers an average income of from \$250.00 to \$500.00 per acre.

There is a growing demand for this fruit which the California orchards cannot supply. Green, canned and dried, they have the entire North American continent for a market. Canned and dried they are used extensively in the export trade, where they compete successfully in European markets with the home grown product.

Apricots have been netting growers a big income per acre. As regular money makers they are one of the best in those localities adapted to their culture, and are an easy crop to handle.

For canning, the California Fruit Canners' League has recommended the exclusive planting of Blenheim in the coast valleys, the exclusive planting of Tilton in the San Joaquin Valley, and the planting of equal proportions of Blenheim and Tilton for the Sacramento Valley. These recommendations were practically confirmed by the Prune and Apricot Growers' Association, with a further recommendation, however, that a proportion of Blenheim also should be planted in the San Joaquin Valley, and that a proportion of Tilton also can be planted in the coast valleys. This information for the guidance of the intending planter.

In addition, in view of the fact that the Royal ripens a few days to one week in advance of the Blenheim, and is an Apricot of practically equal desirability to one having a large Apricot orchard, it would be of some advantage in

## Apples

Apples are more largely consumed by the people of all lands than any other fruit. They can be as successfully grown, and to as fine a degree of perfection, in a great many localities in the United States as is possible in the most favored locations in this State. On that account there has been an enormous acreage of this fruit planted in the West and Northwest, and in these locations Apples are grown to a degree of perfection hitherto unequalled even by the older Apple growing sections of the East. In course of time the demand for this fruit will undoubtedly equal the supply to an extent that will make their culture profitable, yet on account of the great flood of Apples that will be harvested in the coming years from the West, Northwest and Middle West, our California grown Winter Apples will have to meet heavy competition from these other localities.

Unlike Prunes, Apricots, Almonds, Olives, Cherries, Clingstone Peaches and other fruits in which the California grown fruits have a monopoly of the markets of the world, a California Apple will have to take second place to Apples grown in other great Apple producing sections for some time to come.

For this reason, while we have an ample supply of trees to sell, we cannot conscientiously advise the extensive commercial planting of Fall and Winter Apples, although in course of time the demand for this fruit on the local markets of California, and for export, will be such as to make their culture profitable. What we say of Winter Apples, however, does not apply to the Early Summer, Mid-Summer and Early Fall varieties. These, ripening in advance of the Northwestern and Eastern grown Apples, can be profitably grown without severe competition from these other localities. Among these varieties we would name the Red Astrachan, White Astrachan, as of the early Summer, and Alexander and the famous Gravenstein of the Mid-Summer types, while the coast grown Yellow Bellflower, Jonathan and Delicious usually find a good market at a profitable price, and an average income on a full bearing Apple orchard at the present time is from \$150.00 to \$300.00 per acre.

The Fall and Winter varieties being well known, we do not offer any special choices, but leave them to your selection if you contemplate planting them.

What we say relative to the advisability of planting Apples, is where the planting is contemplated for Eastern shipment. For home orchards or your immediate local market, Apples should constitute a large proportion of your planting.



Red Astrachan.

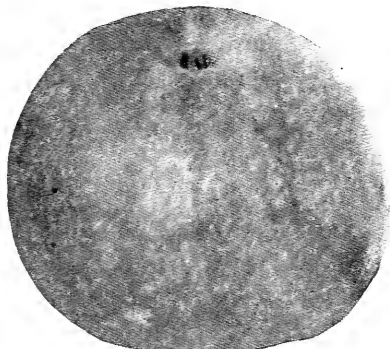
## APPLES

	Each	10	100	1000
6 to 8 feet.....				
4 to 6 feet.....				
3 to 4 feet.....				
2 to 3 feet.....				
13 to 24 inches.....				

## SUMMER VARIETIES

**ALEXANDER**—Large, conical; greenish yellow, streaked with orange and bright red in the sun; flesh yellowish white. Its large size and excellent cooking quality make it a desirable market sort; productive and profitable. August 15th to September 15th.

**EARLY HARVEST**—Medium size; bright straw color; tender and fine, with a pleasant sharpness; good for table and cooking. Last of June and early July.



Gravenstein Apple.

**GRAVENSTEIN**—Large, rather flattened; skin yellow; freely marked with light and deep red and orange; flesh tender, crisp, highly flavored, aromatic; a strong growing and heavily bearing tree. Its beautiful appearance, fine eating quality, uniformly large size and good keeping quality make it the best Apple of the Summer season, and open to it every market of the United States, Mexico and Canada, creating a demand always greater than the supply, and at very remunerative prices. This, together with its productiveness, makes it one of the best for profit, and we freely commend this variety for extensive plantings. July 20th to September 1st.

**LIVELAND RASPBERRY**—Ripens a little in advance of Red Astrachan, averaging a little larger in size. Surface waxen white with a blush and

stripes of pinkish red. Flesh white, tender and fine grained. Just right degree of tartness for both good eating and sauce. One of the best early apples either for home orchard or market. Regular producer. June 30th to July 5th.

**RED GRAVENSTEIN**—In size, shape, flesh, texture, flavor and season of ripening, almost identical with Gravenstein, except that this is a large red Apple, where Gravenstein is yellow with red stripes. A splendid Apple for home orchard, and ripening at a time when there are no red Apples available they are desirable planted for local market.

**RED JUNE**—Medium size; flesh white; tender, juicy and sub-acid. An abundant bearer. June.

**RED ASTRACHAN**—Large, roundish; nearly covered with deep crimson, overspread with deep bloom; juicy, rich, sub-acid flavor; attractive, fine eating and one of the best for same. The main reliance for an early Apple. In great demand on both Coast and inter-mountain markets, and a profitable market variety. July 1st to 31st, according to location.

**SKINNER SEEDLING**—Very large, pale yellow, often with a blush of red; flesh white, very tender, juicy sub-acid; tree a vigorous grower. Considered one of the best late Summer varieties, ripening between the intermission of Gravenstein and Yellow Bellflower. Their large size and fine quality make them a great favorite on the market during their season. A very profitable variety to plant. September 1st to 20th.

**YELLOW TRANSPARENT**—A new Russian variety imported in 1870. Tree an upright grower and a very early and abundant bearer. Fruit of good size; skin clear, white turning to a pale yellow. Ripens with Early Harvest.

**WHITE ASTRACHAN**—Very large, roundish; skin smooth and nearly white; flesh white. A fine cooking Apple, and on account of its earliness, symmetry and uniformly large size and productiveness, a very valuable market variety and extensively grown in the foothills, Sacramento Valley, San Joaquin Valley and many coast sections. July 15th to August 15th.

## FALL VARIETIES

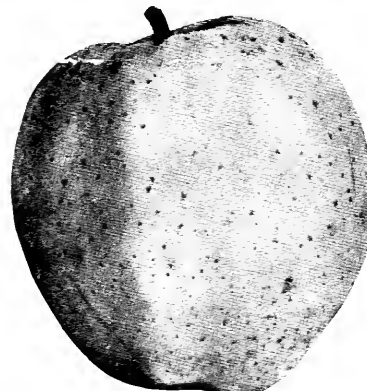
**JONATHAN**—A beautiful, brilliant red Apple, highly flavored and of excellent quality; being tender, juicy and rich. A splendid family sort. Tree is long-lived, productive and an early bearer of wide adaptability and for market ranks as the best Fall Apple. Orchardists East and West are increasing their planting of Jonathan. In quality and market value Jonathan excels all other Fall Apples. October.

**ORTLEY**—Fruit medium to large; roundish, oblong, becoming a fair yellow at maturity, sometimes with reddish blush; flesh white; fine grained; tender; juicy, sub-acid. Very pleasant. A fine Apple for home orchard. November to February.

**ROME BEAUTY**—Uniformly large and smooth, shaded and striped with bright red; blooms late and is an annual bearer. An old favorite that has not been planted as widely as it deserves, but one of the standards in all Apple growing regions. Particularly desirable in the higher altitudes where late blooming is a desirable feature. It has an established reputation on all markets; its size and great beauty insure for it ready sale. A fine Apple with many good qualities and few faults. One of the surest bearers under all conditions. October and November.

**WAGENER**—Beautiful, brilliant, red Apple, with contrasting pale yellow; fine eating quality. Tree strong grower and good bearer. Valuable market sort. October and November.

**YELLOW BELLFLOWER**—Very large, oblong, smooth, lemon color with blush. Flesh white, tender, juicy and crisp, with a slight sub-acid flavor. Tree is strong grower and good producer and a universal favorite; keeps well into winter months. The Yellow Bellflower as grown in the California Coast regions, is the equal of any apple grown East or West and ripens immediately in advance of the heavy movement of Apples in the East—so that they find ready sale in all markets.



Yellow Bellflower.

ets of the East, North and South and are used, too, largely in the export trade. September to December.

## WINTER VARIETIES

**ARKANSAS BLACK**—Medium to large; slightly conical; surface a beautiful dark maroon, shaded in black; flesh very firm, fine grained and juicy; tree vigorous and productive. A valuable market sort. November to March.

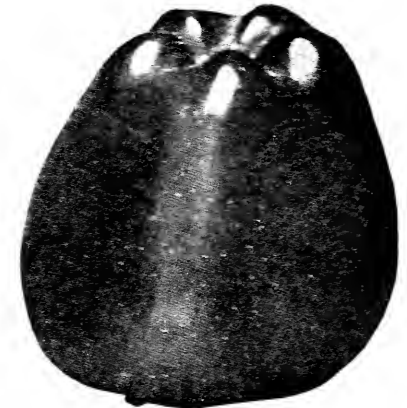
**GRIMES GOLDEN PIPPIN**—Medium to large. Skin golden yellow with fine red stripe sprinkled with gray dots. Beautiful appearance and excellent eating qualities. November 1st to January 1st.

**KING DAVID**—Described by Stark Bros., the originators, as one of the most beautiful Apples grown, being a cross between Jonathan and Arkansas Black. Medium to large; color a deep, rich red, with distinct markings of dark red; tree hardy, strong and vigorous. A young and heavy bearer. A remarkable keeper, destined to be one of the best Winter Apples for either market or home use.

**MAMMOTH BLACK TWIG**—A native of Tennessee. The original tree is now fifty years old and still vigorous and bearing. Fruit large to very large, roundish; dark red, slightly streaked; flesh firm, yellow, juicy and of excellent quality; a fine keeper. Its size, fine appearance, good eating and keeping qualities make it a valuable

market sort. November to March.

**MACINTOSH RED**—A tender, juicy Apple which has a peculiar fragrance that makes it popular on fancy fruit stands and well liked for home and kitchen use. Uniform large size; beautifully crimson; flesh snow white; crisp and a splendid flavor. A fine early Fall Apple and splendid for home orchard and local market. November to December.



Delicious.

**DELICIOUS**—Large, surface almost covered with beautiful brilliant dark red, blending to beautiful yellow at the blossom end. Flavor sweet, slightly touched with acid, with an aroma delightfully fragrant. Flesh is fine grained, crisp and exceedingly juicy. In keeping quality it ranks with the best. One of the strongest, hardiest and most vigorous growers. Aphid resistant and a late bloomer—a valuable feature. A splendid Winter Apple, and on the markets it is deemed as one of the very best. Described by Stark Bros., the originators, as the best Winter Apple ever produced. November to April.

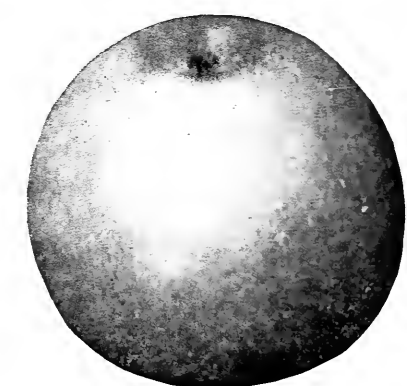
**GANO**—Identical with Black Ben Davis. Fruit dark red; flesh white, tender, moderately juicy. Tree vigorous, hardy and a regular and prolific bearer. November to April.

**NORTHERN SPY**—A fine, old type. Has been largely planted for generations both East, West, North and South and still a great favorite on account of its special eating and keeping qualities. Comes into bearing rather late (at about nine years old), but otherwise is the equal of any and a fine late Winter Apple for home orchard. November to January.

**RHODE ISLAND GREENING**—Large, greenish-yellow; succeeds on a great variety of soils; flesh yellow, fine grained tender, crisp, juicy and aromatic; excellent for cooking and table. A valuable sort in warm, dry climates, adapting itself to any climate. A good market Apple. October to December.

**SPITZENBURG**—This variety and Yellow Newtown Pippin have broken all records for profit in Pacific Northwest and some sections of California. Oblong and smooth; nearly covered with rich, lively red; on shady side yellowish with broken stripes of red; flesh very firm, crisp, juicy, with a delicious aromatic flavor. An old stand-by whose popularity has never waned, and which is now still one of the very best for profit. Tree a good, upright grower, hardy and productive. November to April.

**WINTER BANANA**—Fruit large



Winter Banana.

size, perfect in form; golden yellow, beautifully shaded and mottled with bright crimson red; flesh lemon yellow, fine grained, sub-acid, rich aromatic flavor and of the highest quality. A good keeper. Tree remarkably strong grower and on account of its great hardiness will thrive in any climate. An early bearer, producing fruit the second year. A valuable market variety. November to April.

**WINESAP**—Medium sized to large, oblong, skin smooth, dark red; flesh yellow, firm, crisp, with a rich, spicy flavor; excellent for table and one of the best marketable Winter Apples. Productive. November to February.

**WHITE WINTER PEARMAY**—Medium to large; oblong; pale yellow, sprinkled with minute brown dots; flesh yellowish, crisp and juicy; very

pleasant sub-acid flavor. Succeeds well in all parts. A standard market sort and a great favorite with many growers. November to February.

**YELLOW NEWTOWN PIPPIN**—Large, roundish and of slightly irregular shape; skin smooth, golden yellow with reddish cheek; flesh firm, crisp, juicy and of excellent eating and cooking quality. Tree strong and exceedingly productive. A **WONDERFUL KEEPER**. Yellow Newtown Pippins and Delicious sell for higher prices on both home and foreign markets than any other Winter Apple. These two are considered the best and most profitable Winter Apple grown on the Pacific Coast. California grown Yellow Newtown Pippins are in demand on every market around the world. October to May.

**HYSLOP CRAB**—Fruit large, deep crimson, covered with thick bloom; tree vigorous. One of the most popular Crabs. November.

**YELLOW SIBERIAN**—Very similar to Red Siberian, excepting the color, which is a beautiful glossy yellow. October.

Crab Apples

**TRANSCENDENT**—Fruit very large, striped with red. Very productive; fine type for jelly. September.

**RED SIBERIAN**—Smooth, glossy, hardy and splashed with red. Firm and juicy; extremely hardy and prolific. Excellent for jellies and preserves. October.

Cherries

Cherries are the first, the most attractive and the best fruit of the Summer season. Ripening as they do in California, in advance of the Cherries grown in every other section of the country, the California grown Cherry is to our brother living east of the Sierras, the first herald of the breaking up of Winter and the coming of the Summer season. They greet him with a cheery "Cheer up! Cherries are ripe!" and at the same time tempt his palate at the expense of his purse.

Everywhere our Cherries are great favorites. They have a monopoly of every market, and there never has been enough of them. California Cherries have good keeping qualities, and can be shipped in good order to every market in the land. They can be grown in many localities, and a well kept Cherry orchard in full bearing will, year for year, match the income of the best kept orange and lemon groves of the south. A fair average income from a block of Cherry trees in full bearing will range from \$400 to \$600 per acre, and many growers have been known to make occasional records of \$1000 per acre or more.

For several seasons carloads of Cherries have been sold on the Eastern markets at not less than \$3000 per car, and from that up to \$4500 and \$5500 per thirteen-ton car, netting the grower an average price per 10-lb. standard packed box of from \$1.50 to \$2.00 per box.

CHERRIES ON MAZZARD AND MAHALEB ROOTS				
	Each	10	100	1000
6 to 8 feet.....				
4 to 6 feet.....				
3 to 4 feet.....				
2 to 3 feet.....				
18 to 24 inches.....				

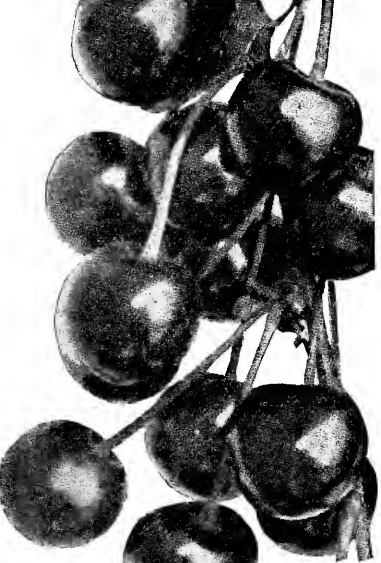
**EARLY PURPLE GUIGNE**—Medium size; heart shaped; light red; tender, juicy and sweet; fairly productive. The earliest marketable Cherry, and chiefly valuable on that account only. April 20th to May 1st.

**EARLY BURBANK**—A valuable new introduction by Luther Burbank. A fine, very large black Cherry. Flesh purple, firm and good flavor. Ripening in advance of Tartarian, its large size, good keeping quality and earliness make it the most profitable early Cherry. Have been in bearing for some years at Vacaville and reported to be very productive. Has demonstrated its merits and can be recommended for extensive planting. April 25th to May 10th.

**EARLY CHAPMAN**—Large black; very juicy; firm and of fine eating quality; resembles in some respects the Tartarian, but will not average quite as large; good shipper; productive and very valuable on account of its earliness. Ripening immediately in advance of Tartarian, they are the first of the large black Cherries on the market, and always sell at a premium. In early districts they constitute, with Burbank, one of the best Cherries to plant for big profits. April 25th to May 10th.

**BLACK TARTARIAN**—The standard early black Cherry; large to very large; purplish black, dark purplish flesh; juicy and of excellent flavor; splendid shippers; regularly productive, and on account of its earliness and fine quality is one of the best for profit. In the early districts Early Chapman, Burbank and Black Tartarian should be more largely planted than any other varieties for distant shipment. May 5th to 25th.

**GIANT**—Introduced ten years ago by Luther Burbank. We have had it in bearing now for six years and find it true to the following description: Ripens a little in advance of Bing and with the last picking of Tartarian,



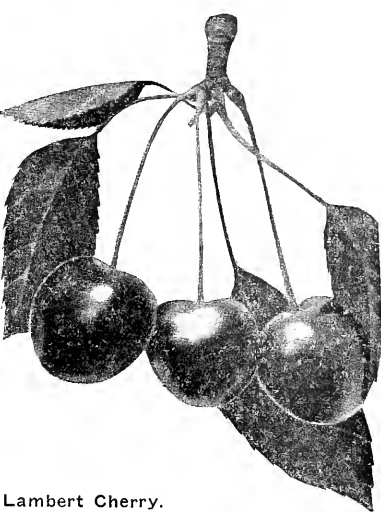
Black Tartarian Cherry.

dovetailing between Tartarian and Bing. Cherries are of extremely large size. Packed in a standard cherry box will average nine rows. Tree rapid, sturdy, well formed grower. Fruit is glossy black red; very firm texture; sweet and delicious. Has an extremely small pit with the maximum of flesh. Regularly productive; a splendid Cherry for Eastern shipment and can be rated fully the equal of Bing as a standard variety. May 20th to June 1st.

**BING**—A fine, extra large, black Cherry; of good eating and good shipping quality; fairly productive. Ripening immediately after the Tartarian its fine, large size and appearance, excellent eating and shipping quality make it one of the best and most profitable market Cherries. The type of Bing we propagate is a little longer stemmed cherry than the regular Bing but has proven more regularly and heavily productive, which, in this cherry, is a particularly important feature, otherwise identical with the Bing. June 1st to 10th.

**ROYAL ANN**—Pale yellow, richly mottled with red; large to extra large; very firm; juicy and sweet; good eating and magnificent for display and a good shipper. Canned they have no equal; very productive. They are good sellers in both Eastern and Pacific Coast markets. Owing to the rapidly growing demand for canned Cherries, this variety has a good future, and we do not hesitate to recommend them for extensive planting. May 18th to June 10th.

**BLACK OREGON**—Medium to large jet black. Very firm, dark flesh of exquisite sub-acid flavor. Will carry to any point in excellent condition, and is a great favorite for distant shipment. Very productive. Does not grow as large as Bing or Lambert, and planting a late black Cherry for market, would advise employing either Bing or Lambert or both in preference. June 10th to June 25th.



Lambert Cherry.

**LAMBERT**—An exceptionally large black Cherry; very firm; juicy and sweet and of a peculiar yet exquisite flavor; an excellent shipper; regularly productive. This variety comes highly recommended from Oregon. We have observed them in bearing in this district for ten years, and are favorably impressed with them, constituting with Bing, the two best black Cherries for market immediately following the ripening of Black Tartarian. June 5th to 20th.

**MONTMORENCY**—A beautiful large red sour Cherry. Larger and finer than Early Richmond. Extraordinarily prolific and very hardy. Valuable for canning and preserves; in good demand with canners. Highly prized as a pie Cherry for home orchard.

Clingstone Peaches

The California Clingstone Peach is the dessert Peach, not alone of this continent, but of the world. Clingstone Peaches are grown and canned in other localities in this country and Europe, but canned they rag out and are relegated to pie fruit. This gives the California Clingstone Peach a monopoly of the World's market for dessert Peaches, giving stability and assurance to the industry in California.

Clingstone Peaches are more easily grown and handled than any other fruit. They are regular and heavy producers over a wide range of territory in California, and on account of the regular and heavy productiveness, and the monopoly of the world's markets which they enjoy, they are one of the most reliable fruits to plant for profit.

Under normal conditions Clingstone Peaches have averaged, when in full bearing an income of from \$200.00 to \$300.00 per acre. The past few years, however, a fair average for the State would be \$300.00 to \$500.00 per acre, and many orchard averages of from \$1000.00 to \$1500.00 per acre have been made, a net income hardly ever equaled by any other fruit crop.

The fact that many of the large canning companies are not alone enormously increasing the capacity of their plants, but have under construction a number of new factories in various sections of the State, the fact, also, that several of the large canners themselves are planting out a large acreage of Clingstone Peaches, is a double assurance to the stability of the Clingstone Peach industry for the future.

Tuscan and Phillips, heretofore, have been more largely planted than any other variety. Owing, however, to the intermission of three weeks between the going out of Tuscan and the ripening of Phillips, there has been a great dearth of Clingstone Peaches to keep the numerous factories in operation during this period.

Of later years there have been developed a number of types equal in quality to the Phillips which ripen during this intermission. Among these varieties, at a meeting with the fruit canners, it was determined to adopt the Peaks and Palora for one-half of the intermission immediately following the Tuscan and the Libbee and Sims for the last half of the intermission ripening immediately in advance of the Phillips. Any of these four varieties are the equal in quality and productiveness of Phillips.

Planting Clings, the best combination of varieties, and one that will give you continuous picking without intermission, commencing with the ripening of Tuscan and finishing up with Phillips, is the following:

20% Tuscan, 20% either Peaks or Palora, 20% either Sims or Libbee, 40% Phillips, canners preferring a larger percentage of Phillips than of any one of the other varieties.

In view of the heavy planting of Phillips already made, and the fact that canners are crowded, not alone to furnish boxes, but to handle the fruit during the season of the Phillips, and in view of the fact that between the Tuscan and Phillips there is an intermission of three weeks during which canners are running light, canners now are advising a heavier planting of Palora and Peaks for the first part of the intermission following the Tuscan, and Libbee and Sims for the latter part of the intermission just preceding the ripening of Phillips, stating that a few years hence a premium will be paid for these midsummer clings on account of their period of ripening. So a preferable recommendation for planting would be 25% Tuscan, 25% Peaks and Palora, 25% Libbee and 25% Phillips.

In districts where a later Cling is desired, Levi, ripening immediately after the Phillips, is a Peach of equal quality, very productive and one of the most profitable.

CLINGSTONE VARIETIES				
	Each	10	100	1000
4 to 6 feet.....				
3 to 4 feet.....				
2 to 3 feet.....				
18 to 24 inches.....				

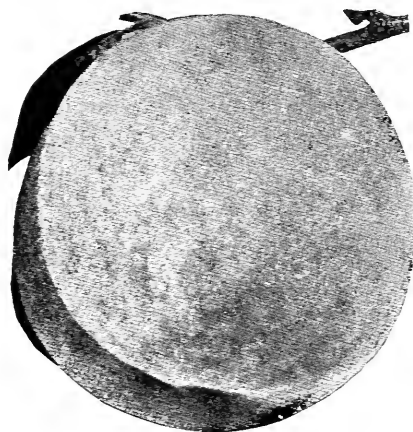
**TUSCAN CLING**—Very large; very handsomely colored; flesh yellow of fine texture and of excellent flavor. Good shipper; very productive and highly prized by canners on account of its superior canning qualities. July 10th to 27th.

A number of different types of Tuscan have been propagated. Extensive investigations carried on in co-operation with fruit canners this past season, have developed that the old type of Tuscan and the improved Tuscan, which we have been propagating for several years, are of practically equal merit and that both are a little firmer and of better orchard performance than some of the other types being propagated. In our propagation of Tuscan Clings, therefore, we cut one-half of our buds from trees selected for the purpose from an old bearing orchard of the trees of the old type Tuscan and one-half of our buds from the improved Tuscan, or what is sometimes called the Parks Tuscan, being a little rounder, a little more mottled in color, hanging a little longer on the trees, but otherwise of identical merit with the old type Tuscan.

**HAUSS CLING**—(Also known as Johnson, Walton and Guam)—A large yellow cling; clear yellow to the pit; pit small and round, no spike; flesh fine grained and of excellent quality. This Peach ripens immediately following the last picking of Tuscan. July 27th to August 10th.

This Peach is of identically the same type and quality as Peaks and Palora, with the one exception that it is hardly of as firm texture and planted in locations requiring a long haul to canneries, it is not desirable as Peaks or Palora.

**PALORA CLING**—A seedling originated at Gridley some ten years ago. A fine large yellow cling; flesh clear yellow to the pit; pit small and round, without spike; flesh of firm texture; fine grained and of excellent quality. This Peach is almost identical to the Hauss, but with this additional feature which gives it the preference—it is much firmer and will ship to distant canneries in better order than Hauss. For that reason Palora and Peaks Clings are, by canners, being given the preference over Hauss and Johnson for the intermission immediately following Tuscan. Very productive and of equal canning quality to the Phillips. July 27th to August 10th.

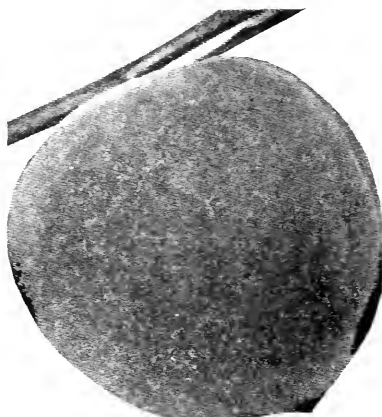


Palora Cling.

**PEAKS CLING**—The description given for Palora identically describes the Peaks Cling in every detail, excepting that Peaks Cling ripens a little later than Palora. If you make your first picking of Palora on Tuesday you will make your first picking of Peaks on Friday of the same week. We would recommend the planting of an equal amount of Peaks and Palora for the intermission immediately following Tuscan. July 30th to August 15th.

**LIBBEE CLING**—This variety, like Peaks, originated near Selma and is, beyond question, a seedling of Lovell. It bears a close resemblance to the latter and the tree is a fine and vigorous grower and a heavy regular bearer. Surface a golden yellow; uniform size; yellow flesh to the pit; pit small; fine grained and of excellent flavor. Of equal canning quality to Phillips. Ripening during intermission immediately preceding Phillips. August 15th to August 25th.

**SIMS CLING**—A fine large yellow clingstone originated near Selma and answering the same description as Libbee. Can be rated, however, just a



Improved Tuscan.

few days later, ripening though during the intermission immediately preceding Phillips. Of equal commercial quality and desirability to Phillips. August 15th to 25th.

**RUNYON'S ORANGE CLING**—Fruit very large; yellow with dark crimson cheek; flesh yellow; rich and sugary with the finest flavor; good bearer; good for shipping, canning and drying. August 5th to 20th.

**McDEVITT**—Fruit large; yellow with red cheek; flesh yellow, rich and good flavor, productive and good for shipping. Also a desirable canning variety. Very similar to Runyon's Orange Cling. August 5th to 20th.

**PHILLIPS CLING**—A fine, large, yellow Cling; clear yellow to the pit, which is very small; flesh yellow and fine grained; tree thrifty and regularly productive; preferred by canners to any other late variety of Cling.

It is not generally known and not realized by either fruit growers or nurserymen that the Phillips Cling is deteriorating from the true type of the Phillips Cling in the promiscuous suc-

cessive propagations commonly practiced by nurserymen. This fact has been observed by us for several years, and we propagate our Phillips Cling from a block of old trees of this variety that have an excellent record for productiveness and quality of fruit, and that are but one generation removed from the original Phillips Cling first introduced, and that are in every way true to the original type. August 25th to September 5th.

**McKEVITT**—A California seedling introduced by A. McKevitt of Vacaville and recognized today as one of the grandest white Clings. Skin clear, creamy white with delicate blush of red; flesh firm, rich, sugary and highly flavored. As a white canning Peach it has no superior. A good shipper, productive and thrifty grower. August 26th to September 15th.

**WHITE HEATH**—A most delicious Cling; very large; skin downy, creamy white, with faint blush of red; flesh white, slightly red at the pit. Very tender, juicy and sweet; valuable for canning. September 5th to 20th.

**LEVI**—Syn. Henrietta or Salway Cling. A fine Cling of large size; surface deep yellow, with a shade of deep purplish red; flesh firm, juicy and sweet. Highly esteemed for canning and a very desirable Peach for Eastern shipment. Ripening after the Phillips and prolonging the canning season, they are sought for by canners on that account. A good bearer and a profitable variety for planting. September 2d to 25th.

**DAY'S LATE CLING**—A fine, large round Cling; surface yellow with a shade of red; flesh yellow to the pit; firm, juicy and sweet. An excellent canning Peach where large Peach for canning is desired.

Splendid for home orchard. Ripening two weeks after Levi this Peach prolongs the season of canning Clingstones. Would not, however, recommend very extensive commercial planting for canning unless you contract them to some canner who desires the Peach to run during their period. September 25th to October 15th.

## Shipping and Drying Peaches

California grown Mid-Summer and late Freestone Peaches are brought into competition on the Eastern markets with the Eastern and Southern grown Elberta and other varieties, and on that account are often made to suffer in the prices realized. However, owing to the superior carrying qualities of the California grown Peach, they can be shipped to every point in the United States, and shippers are usually able to find a remunerative market for the California product in some section of the East, North, West or South, not reached by Eastern grown fruit.

**PEACHES FOR EASTERN SHIPMENT**—For that reason we cannot recommend the extensive planting of the later ripening Freestone varieties for Eastern shipment, with the exception of those that ripen in advance of the movement of the Eastern and Southern crops. These are Mayflower, Florence, Alexander, Triumph, Hale's Early, St. John, Decker and Early Crawford, Early Elberta, Elberta and J. H. Hale, on account of their superior quality and great demand throughout the West and Northwest, can be profitably grown for Eastern shipment with the probability, though, of occasionally having to dry them.

**FREESTONE PEACHES FOR THE HOME ORCHARD**—For home orchard, like Apples, there is no fruit that will give you the service for your own table or satisfaction as a nice assortment of Freestone Peaches, ripening in a succession of varieties throughout the season.

**FREESTONE PEACHES FOR DRYING AND CANNING**—For drying and canning, the Muir and Lovell are the most profitable sorts. For canning, Freestones are not usually as much desired as Clingstones, but when conditions are right some seasons, the canner is a profitable outlet for the Freestone Peach. Mainly, though, they should be planted for drying purposes. With the organization of the Peach Growers' Association, the market on the Dried Peach has been stabilized to an extent that makes planting of Peaches for drying a safe and profitable investment.

Average income on—

Shipping Peaches, \$150.00 to \$250.00 per acre.

Drying and Canning Freestones, \$200.00 to \$500.00 per acre.

### SHIPPING AND DRYING

	Each	10	100	1000
4 to 6 feet.....				
3 to 4 feet.....				
2 to 3 feet.....				
1 1/2 to 2 1/4 inches.....				

**ALEXANDER**—Medium to large; greenish white; Clingstone, with red cheek; flesh white and juicy; bears transportation well. Heretofore most largely grown as earliest variety; and profitable mainly on that account. The strain we propagate from is a good and regular bearer. June 8th to 20th.

**JUNE ELBERTA**—Large, yellow, with crimson cheek; flesh yellow, sweet and juicy; semi-Cling. In beauty, quality and selling value, it excels the Triumph. Has been introduced, however, but recently to the California planters, and has not yet

been extensively planted for commercial purposes. We esteem them, however, a little better and a little preferable to Triumph, and in our later plantings we have been including this variety. June 12th to 30th.

**HALE'S EARLY**—Medium to large; Clingstone; surface white, shaded with red; flesh white, delicious and juicy; a good shipper; fairly productive, but on account of its being surpassed in quality by the Triumph we do not recommend very extensive planting for Eastern shipment. June 15th to July 6th.

**ST. JOHN**—(Freestone) — Medium size to large; surface is a beautifully colored yellow with red cheek; the flesh is yellow, sweet and toothsome; for eating one of the best of the season. Of excellent shipping quality, productive, and we do not hesitate to recommend them as a profitable early Freestone. Some strains of this variety produce small fruit, but trees from which we propagate are of a strain which produces Peaches of nearly the same size as the Early Crawford. June 25th to July 15th.

**DECKER**—(Also known as Sawyer's Seedling)—A white Freestone of very excellent quality. Originated at Vacaville. Large to very large. Perfect Freestone. Surface white; mottled and shaded with red; flesh white, delicious and juicy; texture firm. A good shipper; regularly productive. Its large size and fine quality, making it a particularly desirable shipping Peach during this period. Splendid also for home orchard. July 5th to 15th.

**EARLY CRAWFORD**—Medium to very large; Freestone; skin yellow with tinge of red; flesh yellow, rich and of an excellent eating quality. Good for canning, drying or for Eastern shipment. This variety is well known and will continue to be a standard, profitable sort. July 10th to 27th.

**FOSTER**—Medium to large; round; Freestone; surface yellow, sweet and juicy. Good for canning, drying or for Eastern shipment. Budding from a strain that is a regular bearer, productive and of excellent quality. For our own planting we would prefer this variety to the Early Crawford. July 15th to 31st.

**EARLY ELBERTA**—Fruit not quite as large as Elberta; of the same shape, as highly colored, but finer grained, and a better eating quality than Elberta. Large size, oval uniform; surface golden-yellow, blotched with red; flesh yellow, fine grained, and firm texture. Ripens with last half of Early Crawford and Foster, and just in advance of Elberta. Deemed, however, superior in quality and productiveness to either Early Crawford or Foster, and fully the equal in quality of Elberta, ripening just in advance of Elberta. It prolongs the season of that standard Peach. Has just recently been offered to California growers, and will become one of the standard, early, yellow Freestone varieties. We are now including them in our own planting. July 15th to August 1st.

**TRIUMPH**—Ripens with the last Alexanders and the first half of Hales Early. Earliest yellow Peach; medium to large; part Clingstone. Surface yellow; deeply mottled with red; flesh bright yellow; sweet, juicy and excellent flavor. A good shipper, a sure and regular bearer. Some growers have difficulty growing them to size, though under proper cultivation, irrigation, pruning, thinning, etc., there is no difficulty in this regard. We have planted them extensively ourselves, considering them one of the best early Peaches. June 12th to 30th.

**STRAWBERRY FREE**—Medium to large; white with red cheek; flesh white, mottled with dark red near the pit; juicy with a rich delicious flavor; a very attractive dessert fruit. A desirable variety for home orchard; a good marketable sort also, but not as good as the early Freestone varieties for distant shipment. July 15th to 31st.

**ELBERTA**—A fine Peach and standard mid-summer Freestone; very large, round, oval of uniform size and symmetrical; very attractive. Surface bright golden yellow, with faint red stripes. Flesh yellow, juicy and of delicious flavor. Excellent also for canning and drying. A very prolific bearer; free from gum; not subject to split pit, and very rarely affected by peach moth. July 20th to August 5th.

**FAY-ELBERTA**—An improved Elberta, magnificent Peach, and without question one of the best of the whole summer season. This Peach originated from a chance seedling in the orchard of John Adams, Newcastle. It resembles the Elberta in size, productiveness, freedom from gum, split pit or peach moth. It surpasses the Elberta in color, flavor and eating quality, being large to very large, of uniform size, symmetrical, of rich golden yellow, mottled in deep red; flesh yellow, of firm texture, very fine grain; juicy and of delightful flavor. A splendid Peach for market, home orchard or canning. July 31st to August 15th.

**LATE CRAWFORD**—Very large Freestone; roundish, surface yellow with red cheek; flesh deep yellow, juicy and of excellent quality; very firm; a

good shipper; good for canning or drying. A popular, well known variety; a profitable sort for canning, but does not compare with either the Fay-Elberta, Elberta or J. H. Hale. July 24th to August 13th.

**MAYFLOWER**—The earliest Peach grown. Yellowish white, with red blush. Flesh white, juicy, and of good peach flavor. Ripens two weeks in advance of Alexander. Fruit small to medium. Tree a strong grower and a fair bearer, its earliness being its most desirable feature. Otherwise inferior to the varieties immediately following. May 25th to June 5th.

**FLORENCE**—Originated by Millard Sharpe from a chance seedling from Alexander. First observed in 1914. Ripens during season of the Mayflower, five to ten days earlier than Alexander. Large, round; color bright red; flesh whitish yellow; Clingstone, of a very fine peach flavor, sweet and juicy; texture firm; a good shipper. Ripens with Mayflower, and in advance of Alexander, but of larger size and better color, better quality and texture than Alexander. This can justly be rated as the best of the very early Peaches now available for propagation. Ripens in Vacaville May 27th to June 5th.

**J. H. HALE**—A Peach of nation-wide fame. Originated by J. H. Hale. Ripens immediately after Elberta. A very large, handsome Peach; delicious and juicy, beautiful yellow color, covered with bright red; practically no fuzz; flesh solid and an excellent shipper. Unquestionably one of the best late mid-summer Peaches for distant shipment, for local market, for home orchard; good also for drying and canning. Being of the Elberta type, this Peach prolongs the season of the Elberta. August 15th to 20th.

**MUIR**—The best known and most largely planted Freestone Peach in California. A large perfect Freestone; surface yellow; flesh yellow, dense and sweet; a regular and prolific bearer. The best of all Freestone Peaches for drying and good also for canning. A big money maker. August 1st to 15th.

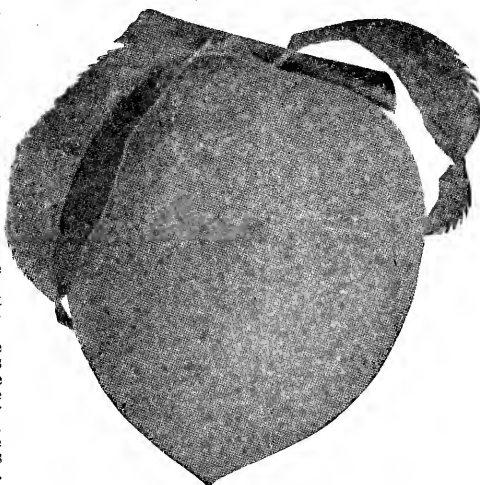
**LOVELL**—A California seedling; large Freestone, and almost perfectly round; surface yellow with tinge of red; flesh yellow to the pit; dense and of excellent quality. Regularly and heavily productive. One of the best canning Freestones. Lovell and Muir are the combination of varieties to plant for canning and drying, Lovell

being a little later than Muir. August 5th to 20th.

**CORRIE SEEDLING**—A large Freestone, roundish; surface yellow with red cheek; flesh yellow, juicy and of excellent quality. A good shipper, ripening during the intermission of ten days between the going out of Elberta, Muir and Lovell, and the ripening of Salway, this Peach supplies a long-felt want for a Freestone ripening during this period. An excellent Peach for home orchard or local market. August 20th to September 1st.

**SALWAY**—A large, perfect Freestone; surface creamy yellow with red cheek; flesh deep yellow, rich and sweet; a good shipper; a good canner and excellent also for drying. A standard late Freestone. Of late years they have not been profitable for market, and are now desirable mainly as a late Freestone for home orchard. September 1st to September 15th.

**HAIGHT'S LATE FREE**—A fine, large, yellow Freestone; flesh deep yellow; fine grain, and of excellent Peach flavor; ripening after Salway, this Peach prolongs the season of the Peach for two weeks. Superior in quality to Salway. A splendid Peach for home orchard or local market, but on account of their arrival on the Eastern market out of season, would not recommend their planting for Eastern shipment. September 20th to October 5th.



Mayflower Peach.

For some years we have advised the extensive planting of Shipping Plums. In our own orchards we have a large acreage and complete assortment of all standard varieties, and they are exceedingly profitable, the annual average income being from \$250.00 to \$500.00 per acre.

There are a number of choice varieties of equal desirability, and of both Japanese and European origin. Ripening in the order named, a good assortment to plant for Eastern shipment is the following: Beauty, Earliana, Tragedy, Santa Rosa, Burbank, California Blue, Florence, Wickson, Gaviota, Anita, Duarte, Diamond, Kelsey, Grand Duke, Wilma, Becky Smith and President.

We have a complete assortment of the various varieties on Myrobolan Bitter Almond and Natural Peach Seedling root.

PLUMS ON PEACH

	Each	10	100	1000
6 to 8 feet.....				
4 to 6 feet.....				
3 to 4 feet.....				
2 to 3 feet.....				
18 to 24 inches.....				

PLUMS ON MYROBOLAN

	Each	10	100	1000
6 to 8 feet.....				
4 to 6 feet.....				
3 to 4 feet.....				
2 to 3 feet.....				
18 to 24 inches.....				

**BEAUTY**—(Japanese) — Similar in size, quality, texture and appearance to Climax, but ripens over two weeks in advance of Climax and one week to ten days in advance of Formosa. Fruit medium large; heart shaped; color brilliant red; flesh yellow and of exquisite flavor. The earliest Plum, and being the first on the market, its large size, attractiveness and good eating quality make it one of the best money makers, it being sold on the

mand on the Eastern market and we predict that Earliana will henceforth be rated as one of the best and most profitable of the early Plum varieties. June 1st to 15th.

**TRAGEDY**—(California Seedling)—Medium to large, oblong; purplish blue, with a beautiful deep blue bloom; Freestone; flesh greenish yellow; sweet, juicy and very delicious. Tree a remarkably strong grower, but an intermittent bearer. The Tragedy is a great



Beauty Plum

Eastern market without a competitor in any other variety. This is one of Burbank's recent and best introductions. On account of its good quality and extreme earliness this Plum is more profitable than Climax. We have planted extensively to them in our own orchards, and freely recommend them as one of the best for profit. Beauty Plums are self pollinizing and do not necessarily require interplanting with any other variety to improve their productiveness, though if interplanted with Santa Rosa, Formosa, Gaviota, Wickson or Burbank they will become more heavily productive while the other varieties named, also will be benefitted by their crossing with Beauty. June 1st to 10th.

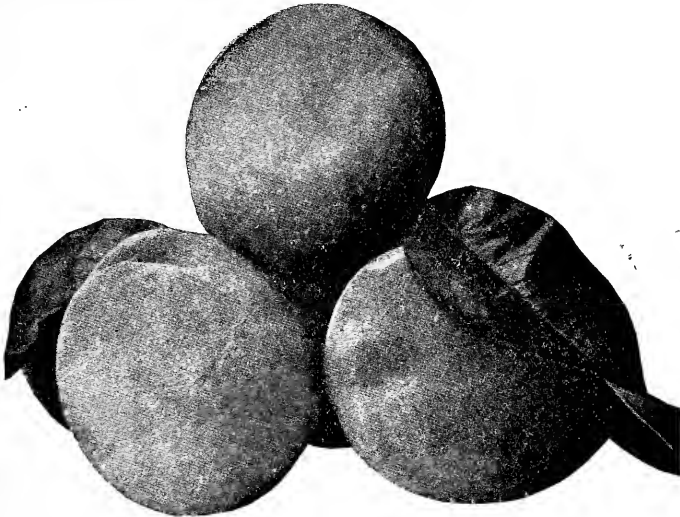
**CLYMAN**—California seedling introduced by Leonard Coates. Large, roundish, oblong, flattened; mottled reddish purple, beautiful blue bloom; Freestone; flesh firm, juicy and sweet and of a slight vinous flavor. A good bearer in most localities, though inclined to be an intermittent bearer in some sections.

Heretofore valuable on account of its earliness, but not equal in quality or desirability for market and productiveness to Beauty. Since the advent of Beauty we do not recommend the planting of Clyman. Beauty should be planted always in preference to Clyman. June 3d to 17th.

**EARLIANA**—Originated by R. G. Burton at Vacaville. Cross between Clyman and Tragedy. Ripens in advance of Tragedy; medium to large size; oval; purple blue; flesh sweet, juicy and delicious, with slightly sub-acid flavor. This Plum has been under observation for approximately five years. Tree a strong grower and gives evidence of regular productiveness. The value and attractiveness of this variety is that it is the earliest Blue Plum. Blue Plums are always in great de-

favorite in the Eastern markets and always sells at remunerative and sometimes fabulous prices. It has been a good money maker for growers on the Sacramento River, in spite of its intermittent and alternative bearing proclivities, cropping very light some years and very heavy at others. Were the Tragedy Plum a sure and regular bearer we would not hesitate to name it as one of the best of early Plums, in spite of the desirable quality of the Beauty, Formosa, and Climax. However, owing to its excellent quality in spite of its being an alternative bearer, it is a profitable variety, and has been a great money maker in some localities. Tragedies are not self pollinizing. Experiments carried on by the Department of Agriculture on our own properties show that the Grand Duke will successfully pollinize Tragedy and will make them take on a heavy setting of fruit, so that the Tragedy should be interplanted with Grand Duke. Both being equally desirable plums, this interplanting can be done without any sacrifice. June 15th to July 1st.

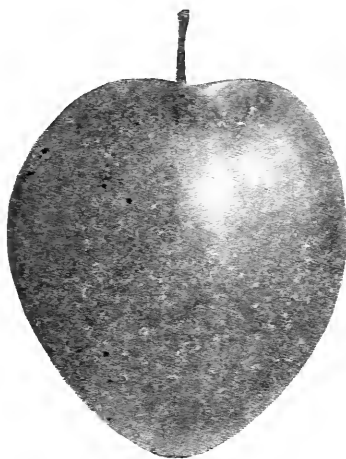
**FORMOSA**—(Japanese)—One of Burbank's introductions. Ripens just in advance of Climax. Fruit of large size and fine quality, but for productiveness can not be rated over 10%, therefore altogether unprofitable, and we have ceased to propagate them. Experiments carried on by the Department of Agriculture under the direction of Prof. Hendrickson, have proven that the Formosa Plum can be successfully pollinized by interplanting with Santa Rosa, Beauty, Duarte and Wickson, the Wickson causing the heaviest setting of Formosa. These findings on the part of Prof. Hendrickson will again justify the propagating of Formosa and as either Santa Rosa, Beauty, Duarte or Wickson are equally desirable plums there will be no sacrifice in the interplanting. We will not



Triumph Peach.

Shipping Plums

Shipping Plums in California are grown to a degree of perfection that is not equaled by those of any other locality, and their peculiar adaptability to the climate and soil of California permits of a wide selection of fancy varieties. Every one of them is equal in desirability and attractiveness to the best of any fruit grown. During their season of ripening the California Plum is the only fruit of this kind available to the markets of the entire United States and Canada, and with the opening of the Panama Canal, and with the resumption of after war trade relations, they can be delivered via Panama Canal to the markets of Europe within very nearly the same time and at less cost than is now possible by rail to New York and Boston. This opens up an immense new field for this fruit, and the demand will be almost unlimited.



Gaviota Plum.

this year propagate the Formosa but will bid them on contracts for future delivery.

**CLIMAX**—(Japanese)—Large to very large; fruit heart shaped; color bright cherry red; flesh yellow and good flavor and delicate fragrance. Regularly productive. Heretofore has been a standard money maker. June 15th to July 3d.

**CALIFORNIA BLUE**—(Synonym Vacaville)—A seedling originated on the ranch of W. W. Smith, at Vacaville. A fine, large, purple, oval Plum, will pack 4-4 in a standard 5-pound basket. Flesh yellow, firm and of excellent flavor; pit small; ripening with the Tragedy; they are the only Plum of the flavor and eating quality of the European type on the market during their season, being marketed with Climax, Santa Rosa, and Burbank. On that account there is a great demand for a plum having the peculiarities of the European varieties, while its large size, fine appearance, keeping qualities and excellent flavor make it a good seller on the Eastern market. California Blue is self pollinizing; is heavily and regularly productive; is valuable as a pollinizer of Grand Duke, Diamond and President. June 20th to July 5th.

**BURBANK**—(Japanese)—Large to very large and nearly globular; surface bright cherry red mottled with yellow; flesh yellow; sweet and with agreeable flavor; very firm and one of the best Plums for long distance shipment; a strong grower and prolific. Heretofore a very popular variety, but of late years, with the introduction of Santa Rosa and California blue, ripening at the same time, the latter are more profitable planting. July 1st to 15th.

**FLORENCE PLUM**—Originated by Millard Sharpe from a chance seedling. Under observation eight years; European type. The largest known European Plum. Very large, round; color purple with blue bloom; flesh yellow, fine grained and of very spicy plum flavor and very sweet; freestone. Ripens in Vacaville about July 10th to 25th, during the season of the Diamond. Its extremely large size and better flavor makes it preferable to Diamond, ripening at this season when the demand, on the Eastern market for California Plums, is at its height. This variety can be rated, without exception, as one of the most profitable commercial European Plum varieties. Very heavy and regular bearer.

**GAVIOTA**—(Japanese)—Ripening with the last half of Wickson and between Wickson and Kelsey. Unlike the Wickson it is a late bloomer and more regularly productive. In size it is a little larger than Wickson; pit is exceedingly small. The fruit when ripe is a deep red; flesh remarkably yellow, sweet and of excellent quality. One of the best mid-summer shipping Plums, firmer than Wickson and will hang for three weeks. Deem this Plum an improvement over Wickson. Has been in bearing since 1910 at Vacaville; has made good and is largely planted in that section. While the Gaviota is a better producer than the Wickson, some years it is inclined to be shy. The productiveness, however, of the Gaviota can be stimulated and insured by interplanting with Beauty and Duarte, particularly Duarte. And as the Duarte is an equally desirable plum there is no sacrifice in the interplanting. July 20th to August 1st.

**WICKSON**—(Japanese)—Large, heart shaped; in ripening their color

develops from a cherry red to a brilliant claret as full ripeness is attained; flesh amber colored, very juicy and of an agreeable flavor. A very attractive Plum; an excellent shipper and a good seller. Tree a strong grower and a fairly good bearer. This variety always commands a good price. Wickson is fairly self pollinizing. Is very valuable for pollinizing Formosa. Can be interplanted with Gaviota and Gaviota will increase the production of Wickson. July 10th to 25th.

**ANITA**—Seedling of Tragedy. Originated by Millard Sharpe. Under observation twelve years. Fruit very large; oblong; fully as large as Hungarian and Grand Duke. Color purple with deep bloom; flesh yellow; freestone. Ripens just in advance of Diamond and at a season when the demand for this type of Plum is great. The equal of the best European type. A most profitable Plum for Eastern shipment. Sugar content very high and can be dried either pitted or without pitting. Regularly and heavily productive. Ripens at Vacaville July 10th to 15th. Ripening immediately following Tragedy it has a place in the Plum season when there is no other large Blue Plum available. Highly recommended for commercial planting by numerous horticultural authorities. July 10th to 25th.

**SANTA ROSA**—(Japanese)—The best early Plum. We have fruited them for many years. They ripen with the last half of Climax and the first half of Burbank. On account of their firmness they have a comparatively long ripening season. Its large size, beautiful and most attractive appearance, its good shipping quality and its productiveness make it a particularly valuable shipping Plum. It is far superior in color, flavor and appearance to either Burbank or Climax. The Plums are deep purple crimson, with pale yellow bloom; very large, conical, symmetrical, uniform in size; flesh yellow with a shade of rosy scarlet



Santa Rosa Plum.

near the skin; fragrant flavor; rich, juicy delicious and surpassingly exquisite. We have included them largely in our own planting of the past ten years. Santa Rosa is normally self pollinizing. As a pollinizer it is valuable for increasing the productiveness of Formosa and Wickson. June 20th to July 10th.

**DUARTE**—A fine, large Plum. Very similar in size, color, texture and appearance to Santa Rosa, ripening with Kelsey and Diamond. Are particularly valuable in that they add a highly colored red Plum to the assortment of Plums available at that time. Originated by Burbank many years ago. First introduced by a Southern California nurseryman. Not being planted, however, where their commercial value came under the observation of practical fruit men, they escaped the attention of the commercial fruit grower. They first came under our observation twelve years ago. We have since tried them out. We have had them in bearing for eight years, and have demonstrated their merits beyond question. They are regularly productive, and, as stated, are in all respects very similar to the Santa Rosa, which they follow in their ripening. On the Eastern markets they sell at a premium. The fruit is large, conical; surface purple crimson; symmetrical, uniform in size; flesh yellow

low with a shade of scarlet; fragrant, juicy, of a delicious, spicy flavor. Tree thrifty and regularly productive. We are including these in our own planting. Duarte is self pollinizing. Is a pollinizer of other varieties. It is valuable for increasing the productiveness, particularly of Gaviota, also of Wickson and Formosa. Ripens July 15th to August 5th.

**KELSEY**—(Japanese)—Very large, heart shaped; surface dark green, mottled, changing to a rich yellow, tinged with red when fully ripe; flesh yellow, very firm and, when fully ripened, of splendid eating quality. The Kelsey sells well on all Eastern markets and is particularly desired on the markets of New York and Boston by produce exporters supplying the Atlantic steamers with fruit for both going and return voyages; are largely used for cold storage and marketed during the Holiday season; are bought also largely for export to the European markets. This Plum is in great demand and for the reasons named is one of the most profitable sorts. It is a fairly regular bearer and profitable for planting. July 20th to August 10th.

**DIAMOND**—(European)—Very large, oblong; dark purple, covered with a deep bloom; flesh yellow and when fully ripened of excellent eating quality. A splendid shipper. Its large size, deep bloom, excellent keeping quality and good eating quality makes it a great favorite on the Eastern market. Tree a vigorous grower and heavy producer. We do not hesitate to recommend it for extensive planting. Diamond is fairly self pollinizing, but interplanted with Grand Duke, President or California Blue (all varieties of equal merit and desirability) the productiveness of Diamond will be greatly increased. Diamond also will increase the productiveness of Grand Duke and President and an alternated planting of California Blue, Grand Duke, President and Diamond would make a strong, well cross-pollinated combination and also a splendid combination of varieties. July 15th to August 5th.

**SATSUMA**—(Japanese)—Syn. Blood Plum. Large, conical, nearly round; surface dark red under a thick bloom; flesh dark purplish, red, firm, juicy and of good flavor; pit very small. This Plum has a fair demand on the market; is much desired by many housekeepers for home preserving, and while a few trees would be desirable for an assortment, yet we do not recommend them for extensive planting. July 25th to August 5th.

**WILMA**—Originated from a chance seedling on the ranch of Millard Sharpe in Vacaville. First observed in 1910. Tree thrifty grower; European type; medium large, round; color purple with blue bloom; flesh yellow; sweet and juicy; clingstone. Ripens August 1st to 10th, during the season of the Grand Duke. Of equal quality but more prolific, being a heavy and regular producer. This Plum is worthy of regular propagation as a standard commercial European variety.

**GRAND DUKE**—(European)—Very large, oval; surface dark, blackish purple, covered with a thick, deep blue bloom; flesh firm, greenish yellow, and of splendid eating quality. Ripens a little later than the Hungarian and on account of its large size, its very attractive appearance and its good eat-

ing quality, it commands very remunerative prices on all markets, supplying the demand for a Blue Plum during the season of Hungarian and Giant Prune. Tree a strong grower and a regular bearer. We do not hesitate to recommend them for your planting. We have a large number in our own acreage. Grand Duke is fairly self pollinizing. Is a pollinizer of other varieties. It is chiefly valuable as a pollinizer of Tragedy, Diamond and President, while the productiveness of Grand Duke is increased by being interplanted with Tragedy, Diamond, California Blue and President. A strong combination for cross pollination to plant, would be Grand Duke, Diamond, California Blue and President, or a single combination of Tragedy and Grand Duke. August 10th to 20th.

**BECKY SMITH**—Originated by Millard Sharpe in 1909 from a chance seedling. Japanese type; very large, cone shape and will easily average a 4-4 pack. Color brilliant red; texture very firm; flesh bright yellow and a peculiarly pleasant plum flavor; pit small, freestone. A regular and prolific bearer. Ripens in Vacaville August 20th to September 5th, and during that season when there are no other plums of a Japanese type available. This Plum in size, color, texture, flavor and quality, is fully equal to Santa Rosa and is worth a permanent place in assortment of Japanese Plums. For Eastern shipment, moving with Grand Duke and President, is a most profitable sort. If desired they can also be pitted and dried.

**HUNGARIAN**—(Syn. Gros.)—Very large, ovate; skin dark red; covered with a beautiful lilac bloom; flesh yellow, juicy and of excellent flavor. Freestone, and a good shipper. Its large size, excellent eating quality and showy appearance make it a great favorite on the Eastern market. Its merits are well known, and has been a great money maker. Inclined to shy bearing and for that reason, in most localities, either Grand Duke or Wilma or President, of the large blue European varieties are more profitable. August 15th to 25th.

**PRESIDENT**—(European)—Originated on the ranch of H. A. Bassford of Vacaville. Very large, oval, dark purple covered with a deep bloom; flesh yellow, firm and of excellent eating quality. Very similar in appearance to Grand Duke; ripens immediately following Grand Duke and is an equal in desirability of any of the best mid-summer shipping varieties. Tree a strong grower and productive. This Plum will hang on the tree and remain firm. Can be picked either immediately following the Grand Duke or ten days to two weeks later. Can be marketed when there is no other Plum available, and when the demand for a good Blue Plum is at its height, selling always at a premium. President is fairly self pollinizing though its productiveness is increased by interplanting with Grand Duke, Diamond and California Blue. President also will increase the productiveness of Diamond and Grand Duke. A strong combination of equally desirable marketable varieties for interplanting would be Diamond, Grand Duke, California Blue and President, constituting a strong combination for cross pollination and all of them equally profitable and desirable as a marketing plum. August 15th to September 10th.

## Canning Plums

For a number of years canning Plums sold at a very low price per ton, hardly sufficient to make them profitable. As a result for a period of ten or fifteen years there were practically no canning Plums planted.

In the meantime, however, with the great expansion of the canned fruit industry and its consumption throughout the world, the demand for canning Plums has enormously increased while the production has been at a stand still. For that reason there is at the present time, and there will be if the planting of canning Plums is not too extensively undertaken, a very profitable market for canning Plums, and we would recommend the planting of canning Plums in approximately the proportion of 5 to 10% of the number of canning Plums as of Clingstone Peaches or as of Prunes.

For instance, if you were planting an acreage of Clingstone Peaches for canning and you desired also to employ canning Plums, if you were planting 5000 Clingstone Peaches we would not advise your employing over four or five hundred canning Plums. Placing the total pack of all varieties of canning fruit, Peaches, Pears, Plums, Apricots, Cherries, etc at 100% the proportion of canning Plums desired is not over 5%. This gives you an idea of the proportion in which canning Plums should be generally planted. However, any planting of a block of 500 or 1000 canning Plums within the next few years will insure you a profitable investment.

**GREEN GAGE**—Medium size; oval surface greenish tinged with yellow; deep white bluish. Flesh pale green, melting, juicy, exceedingly rich and of excellent flavor. July 20th to August 5th.

**JEFFERSON** — Large; oval; yellow with reddish cheek; thin white bloom; flesh rich, yellow, high flavored and luscious. Tree rather a slow grower, but very productive. Rated by canners as the best for commercial canning, and very desirable, also, as a dessert Plum for home orchard. August 1st to 15th.

**YELLOW EGG**—Very large; oval; deep golden yellow with white bloom; flesh yellow; freestone; very firm, juicy, rather acid. Highly prized by canners, being in both texture, size and color of excellent canning quality. Trees thrifty growers and reliable bearers. Can also be pitted and dried. Can be used, also, for a shipping Plum but not of great value as a shipper. August 15th to 25th.

**WASHINGTON**—Large, yellow, with crimson bluish; flesh yellow, fine and sweet. A standard canning variety. Tree good grower, regularly productive. August 20th to September 5th.

Prunes

Prunes are a staple article of diet, not alone with the consuming populations of the United States and Canada, but are used very largely in the export trade, and on the European markets have a monopoly of the fancy grades and large sizes, the European grown Prune not coming up in quality and size to the high standard of the California product.

As an article of diet in the trenches they were proven as indispensable as the proverbial American ham and bacon, and these facts have demonstrated beyond a doubt the stability of the Prune growing industry.

Prunes are to the California fruit grower what corn and hogs are to the Iowa farmer—a regular income producer, and now that they have become a staple article of diet in almost every household, they are bringing better prices each year. The consumption of California Prunes is increasing yearly. In the export trade they compete successfully with the European grown product at prices that net the California grower a profit.

When Prunes are a heavy yield, growers have been known to realize as much as \$1000 per acre from a season's crop, while an average net income per acre can be conservatively placed at \$200.00 to \$400.00 per acre. Growers in California have come to realize the desirability of planting Prunes as a safe and profitable investment, and as a result there has been a shortage in Prune trees each year, particularly on Myrobolan root.

Of the varieties listed, French is more largely used than any other, and can be named as the best with Imperial, Robe de Sargeant and Sugar as next choice, and all good.

At a meeting of the California Prune and Apricot Growers' Associations it was determined by their Board of Directors that taking the entire planting of Prunes as a whole, approximately 85% should be planted to French, 5% to Imperial, 5% to Robe de Sargeant and 5% to Sugar. In many localities, however, the entire planting is to the French so that in those localities where the Robe de Sargeant and Imperial are regularly productive, and these localities adapted also to the Sugar, growers are safe in planting any proportion of Imperials, Robe de Sargeant or Sugar, according to the adaptability of their location that they desire.

We propagate in the French Prune what is known as both the Skinner and the Turner types. The Skinner orchard for forty years has been regularly productive and has made a yearly average of from 50-60, which for a whole orchard is mighty good orchard performance.

The Turner type originated in an orchard near Suisun, and is also regularly productive, of excellent quality as a dried Prune, and will make a yearly average of from 50-60 in size.

A new type known as the Fourteen-Eighteen has been under observation for several years, and promises well. For delivery season 1922-23 we will have propagated this type. Until its merits, however, have been more fully established we would deem either the Turner or Skinner type more preferable for propagation.

The California Nurserymen's Bud Selection Association, with whom we are affiliated, is carrying on some extensive experimental observations in Prunes, and within a very few years will be in a position to definitely determine a standardized type for propagation. Until then, however, we would deem either the Turner or Skinner the best present proved types for planting.

It has been the custom of some California nurserymen for several years to designate certain slight variations in types of Prunes as "Improved French", "XXX Improved French", "AA1 Improved French", "Improved 219", etc., to 9999. Most of that stuff is bunk, as many growers will find to their disappointment. It is misleading, is harmful, and leads only to confusion. The Turner type we speak of above has been for several years propagated as an Improved French Prune, and that of the Skinner type, which we also refer to, has, under varied orchard conditions, proven its worth as a type better, to a certain degree, than the French Prune commonly propagated.

As for the Fourteen-Eighteen now being largely advertised as an Improved French of exceptional size, quality and productiveness, from what we can learn we cannot as yet endorse it as an improved type worthy of general adoption, for the reason that, while on some specimen trees, Fourteen-Eighteen is averaging large, we have been authentically advised that on others it is a shy bearer and, under a good setting of fruit, does not average better than the old French. Time alone will give absolute proof as to its desirability.

Both our Imperial and Robe de Sargeant are propagated from exceptionally fine types in each of these varieties, known for productiveness, good size and quality of fruit.

**Root Stocks for the Prune**—Many growers are planting Prunes on Myrobolan root on locations where Peach root would be preferable.

On any soil, well and favorably adapted to the growing of Peach root, such as on shallow hillside locations, well drained valley loam or well drained creek

bottom locations where the soil is not water-logged for a long period, Prune on Peach root is preferable, and on locations adapted to Peach root, Prunes on Peach will average larger sizes, a larger tree and one just as long lived as on Myrobolan.

Prune on Myrobolan root should be employed on heavy loam locations of slow drainage, adobe, or on bottom land location subject to excessive moisture.

Prune on Almond root should be employed only on dry hillsides not under irrigation, of good depth of soil, and where it is desired that the roots penetrate for moisture.

**Shortage on Myrobolan Root**—For the planting season of 1921-22 and the planting season of 1922-23, on account of the shortage of Myrobolan seedlings last year and this present year, there will be a shortage of all trees on Myrobolan stock. Would state, however, that we were fortunate in securing our full supply of Myrobolan seedlings, so during this period of shortage we will have a good block of Prunes on Myrobolan seedlings, with which we can protect the orders of our clients.

PRUNE ON PEACH AND ALMOND			
	Each	10	100
6 to 8 feet.....			1000
4 to 6 feet.....			
3 to 4 feet.....			
2 to 3 feet.....			
18 to 24 inches.....			

PRUNES ON MYROBOLAN			
	Each	10	100
6 to 8 feet.....			1000
4 to 6 feet.....			
3 to 4 feet.....			
2 to 3 feet.....			
18 to 24 inches.....			

**SUGAR PRUNE**—(European.) Ripens a month earlier than French Prune, and this fact is a desirable feature. It averages a high percentage of sugar in the fresh fruit, and is larger in size than the French Prune. Tree is a vigorous and strong grower and enormous and regular cropper. Fruit large, oval; surface dark purple, covered with a thick, white bloom; flesh yellow, tender and rich. A valuable acquisition to drying varieties, and in great demand at remunerative prices as a shipping Plum on the Eastern markets. June 20th to August 5th.

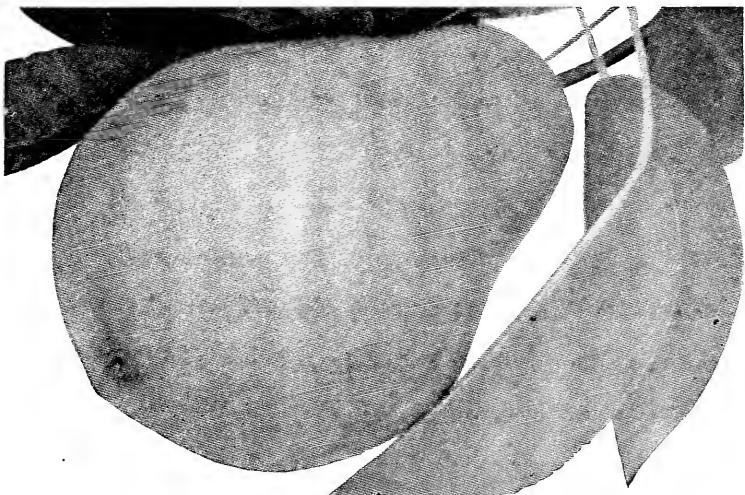
**IMPERIAL** — (European. Imperiale Epineuse.) Fruit large; uniform size; surface violet purple with dark blue bloom; flesh greenish yellow and exceedingly sweet; pit small. It ripens earlier than the French Prune and is fully equal to French Prune in flavor and sweetness and surpasses same in size. On account of its large size dried it sells always at a long premium, and averages of 10½ cents per pound on a crop of Imperial dried are not unusual. Trees strong and productive; inclined to alternate bearing in some districts, while in others it is regularly productive. In districts where it is regularly productive it is one of the most profitable. We propagate from a block of Imperial Prune that for a number of

years has been regularly productive, this strain being an annually heavy cropper, this being an important feature with the Imperial Prune, while in quality they run to good sizes. July 25th to August 5th.

**ROBE DE SARGEANT**—Large size; oval; skin deep purple and covered with a thick, blue bloom; flesh greenish yellow, sweet, well flavored, sugary, rich and delicious. Like Imperial, however, productive in some districts and inclined to alternate in places. In districts where regularly productive, on account of its large size and excellent quality as a Prune, it is equally as profitable as Imperial. August 5th to 20th.

**FRENCH PRUNE** — (Petite Prune d'Agen)—Medium size to large; egg shaped; violet purplish; sweet, rich and sugary. Tree a strong grower and exceedingly productive. This is the standard variety for drying and has been more extensively planted than any other and has probably distributed more dollars among California growers than any other single individual variety of fruit. The French Prune we propagate is of both the Skinner and Turner types, both equally desirable and equally productive, and whose crops in orchards have maintained an average of from 50-60.

Pears



Bartlett Pear.

California Bartlett Pears ripen in advance of the Eastern and North-western grown Bartlett, and during their season have a monopoly of the markets of the United States and Canada. With the war ended and the Panama Canal trade routes established, this monopoly will extend to the European and South American markets as well. The California Bartlett attains a peculiar degree of perfection, making it a fruit distinct from any other Pear, and where consumed to be eaten out of hand, canned or dried, they enjoy a monopoly of all markets, and are as regularly profitable as the best of any fruit.

Bartlett Pears, likewise all varieties of the standard Fall Pears, always sell at remunerative prices and maintain their enviable record as

an annual money maker for the California fruit grower. They have never sold at less than \$25.00 per ton at the cannery, and even at this price a full bearing orchard of Bartlett Pears, under normal conditions, will average a gross income of from \$175.00 to \$300.00 per acre. Last year they sold at \$100.00 per ton at the cannery, and a yearly average price would be from \$40.00 to \$55.00 at the cannery. The average annual income from an acre of full bearing Bartlett Pears, grown under normal conditions, will range from \$250.00 to \$400.00, while growers have been known to realize as high as \$700.00 to \$800.00 per acre, where the location is particularly favorable.

Bartlett Pears produce a good income every year, and some years they are a gold mine.

On account of the Pear Blight in the Pear growing sections of the Eastern and Northwestern States, Pears are not being planted, and many of the Pear orchards are being taken up. For that reason California will enjoy a monopoly in the production of this fruit; likewise of the standard varieties of Fall Pears. The consumption of this fine fruit is growing, and the possibilities of its expansion are unlimited. In California, on the coast valleys, likewise the interior foothills and lower mountain locations, Pears are practically immune from Pear Blight, while even on the interior valley locations Pear Blight can be readily controlled.

Bartlett is the king of Pears, and should be more largely planted than any other variety, Bartlett being pre-eminently the best. They can be successfully grown over a very wide range, and there is no fruit offering a safer or more profitable investment. On very early locations a block of Wilder or Lawson Pear in your Pear assortment will be very profitable, while an assortment of the standard Fall varieties, such as Beurre d'Anjou, Beurre Bosc, Winter Nelis, Comice, Beurre Hardy and Beurre Clairgeau, will diversify your crop, and are very profitable planting also.

Fall Pears enjoy a wide range of distribution at profitable prices, and with the opening of the canal trade routes, Fall Pears in particular will be in great demand for the export trade. They will safely average an income of from \$125.00 to \$400.00 per acre.

If you are planting Bartlett Pears on an early location, we would recommend that you plant at least a portion—25 to 50 per cent—of the Early Type Bartlett described under the individual varieties.

We have a fine lot of thrifty, hardy, well-rooted Pear trees growing in our nurseries, and can care for all orders on both French Pear and Japanese Pear root.

#### PEARS ON FRENCH AND JAPANESE

	Each	10	100	1000
6 to 8 feet.....				
4 to 6 feet.....				
3 to 4 feet.....				
2 to 3 feet.....				
18 to 24 inches.....				

**BARTLETT**—The King of Pears. The best for Eastern as well as local markets; the best for canning and the best for drying. The merits of this fruit are well known. Scarcely any other variety of fruit is making as much money for growers as Bartlett Pears, and with pear blight under control and little to fear from this source, we do not hesitate to recommend them for extensive planting. They will continue to be in the future, as they have been in the past, a source of great profit to fruit growers. The tree is a strong grower and prolific; fruit large, smooth, clear yellow, sometimes with delicate blush; flesh white, fine grain, juicy, buttery and delicious. Their season extends from July 1st to September 15th, according to location.

**BARTLETT** — (Early Type) — Some twelve or fifteen years ago we imported from France an assortment of 100 or more varieties of Pears and Plums for experimental purposes. The Bartlett sent us appeared to be of an earlier type than the common, the most desirable feature being that they ripen approximately a week to ten days earlier than the common type.

We grafted them into several young trees in an orchard which have now fruited five years. In form and fruit they are very nearly the same as the common Bartlett. We make the first picking of this French Bartlett ten days before we can make the first picking of the common Bartlett, and we strip the trees of the French Bartlett with the second picking, when we make our first picking of the common Bartlett—a feature particularly valuable in early districts.

We have now fruited this early type for five years, and for productiveness they have been fully equal to trees of the regu-

lar Bartlett adjoining. For form and quality of fruit they are almost identical with the regular Bartlett. The distinguishing feature between this early type and the regular Bartlett is, as stated, that they ripen ten days earlier. They ripen faster on the trees,



Beurre d'Anjou

that is, the trees can be stripped in ten days or two weeks from the first picking, whereas, the regular Bartlett will hang for a season of a month to six weeks.

We do not advocate the planting of this early type in late Pear growing districts, but **WE DO ADVISE THE PLANTING OF THIS EARLY TYPE IN THE EARLY PEAR GROWING DISTRICTS**, such as Vacaville, Winters, Capay Valley, Sacramento River district, Feather River and the lower foothills up to an elevation of 1000. In these districts named, on account of their early ripening, you will find them most profitable.

Planting a block of Bartlett Pears in an early district, we would advise your employing 30 to 40 per cent of the Early Type Bartlett and the balance of the regular Bartlett.

In our own planting this year we are employing 5000 of this Early Type Bartlett. June 20th to July 5th.

In placing your order for Bartlett, should you desire a portion or all of this Early Type, please specify on your order "Early Type Bartlett".

**WILDER**—The best early Pear; large to medium; flesh firm, rich and sweet. When ripened, is a dark crimson on yellow background. A good shipper, productive and on account of its early ripening is very profitable and worthy of extensive planting, particularly in early districts. Wilder is to be pre-

ferred for commercial planting to Comice or Lawson. June 25th to July 10th.

**DOYENNE du COMICE**—Large, roundish pyriform; greenish yellow; ripening, becomes a fine yellow shaded crimson, slightly marked with russet spots; flesh white, fine, melting, aromatic; a French Pear of quite recent introduction; has been successfully grown by the A. Bloch Fruit Co., of Santa Clara, and also in some sections of the Pacific Northwest. Its large size, good keeping quality, fine grain and exquisite flavor make it a great favorite on the Eastern market for the holiday trade. Tree vigorous and in some localities regularly productive; in others inclined to alternate bearing. October 15th to November 15th.

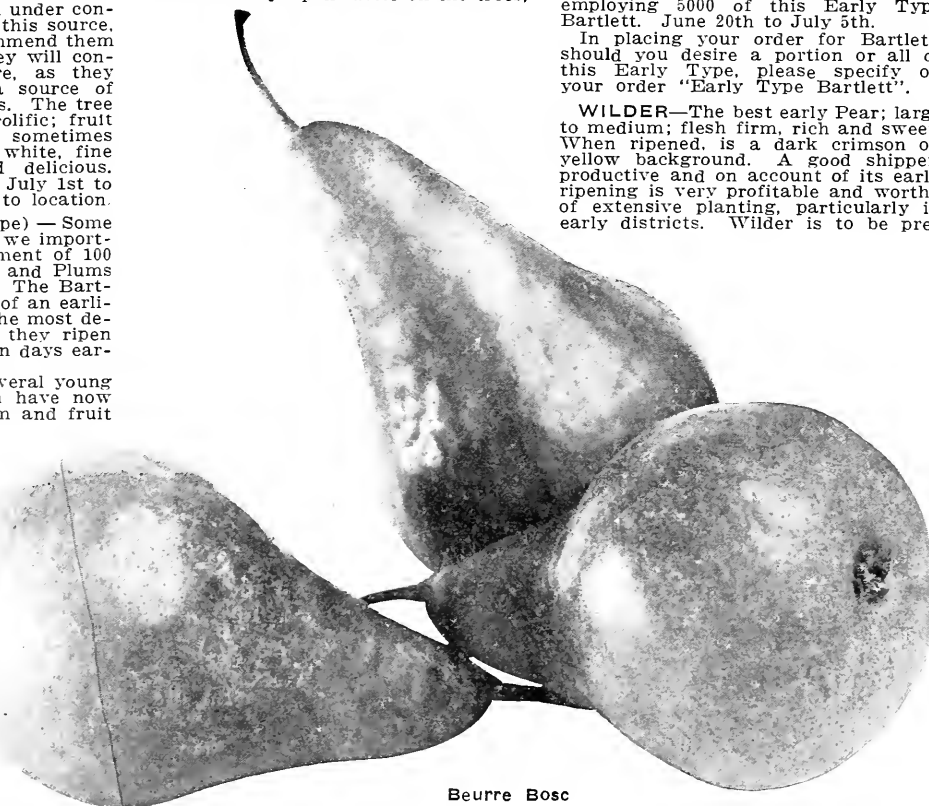
**BEURRE CLAIRGEAU**—Large pyriform. When ripened, color yellow, covered with russet dots; flesh yellowish, sweet, juicy and slightly granular; splendid for dessert. Tree very hardy; very prolific and a regular bearer. This variety does not compare in quality with the Bartlett, yet owing to its being a sure bearer, and owing to the fact that it immediately follows the Bartlett and the demand for Pears is still at its height, they sell at remunerative prices. Its season extends from August 15th to September 15th.

**BEURRE BOSC**—A large, beautiful russet sort; long neck; melting rich flavor; very productive. Fully the equal in eating quality of Bartlett. One of the most regularly and heavily productive of Fall pears. A splendid Fall fruit used largely in the export trade. Should be more largely planted and in our own orchards we are planting heavily to this variety. September 15th to October 15th.

**BEURRE HARDY**—Large, long oblate, sometimes pyriform; skin greenish with thin, brown russet; flesh white and of a rich, slightly sub-acid flavor; tree a strong grower and productive. September 5th to October 1st.

**BEURRE d'ANJOU**—Large, pyriform; skin greenish, sprinkled with russet, sometimes shaded with full crimson; flesh white, melting, juicy and of the finest flavor. This variety is profitably grown in sections of Oregon and Washington, and is held in equal esteem with the Comice, sales on the Eastern market averaging from \$2.50 to \$4.50 per box. In many localities more regularly productive than the Comice. October 15th to November 15th.

**WINTER NELIS**—Medium, roundish, oblate, yellowish green dotted with gray russet, and a good deal covered with russet; flesh yellowish white; fine grained, but watery, very melting and full of rich, sweet, aromatic juice. In eating quality equal to the Bartlett. We propagate from a



Beurre Bosc

strain of Winter Nelis producing exceptionally large fruit. Many of the California grown Winter Nelis are of small size, while the particular strain which we propagate will average medium large to large, and is a Pear of much better quality than the Winter Nelis commonly employed in California. October 15th to November 15th.

**EASTER BEURRE**—Very handsome; pumpkin shaped; flesh white and when ripened, fine grain, juicy and rich flavor; will keep until March; most delicious for dessert and, on account of its long keeping quality, a valuable market sort, though not very extensively grown. Tree a rapid grower and a very abundant bearer. October to March.

Nectarines

The Nectarine is a most delicious fruit, requiring the same culture as a peach, from which it differs by having a smooth skin like a plum. The mellowness of the pulp, combined with its rich, sweet, aromatic flavor, renders it especially desirable as a dessert fruit, or canning and preserving. Dried it is deemed the equal for profit and desirability of the Muir or Lovell Peach.

NECTARINES ON PEACH ROOT			
	Each	10	100
4 to 6 feet.....			
3 to 4 feet.....			
2 to 3 feet.....			

**HUMBOLDT**—Large, bright yellow with red cheek; flesh yellow, sweet and pleasant flavor; freestone. The leading yellow-fleshed Nectarine.

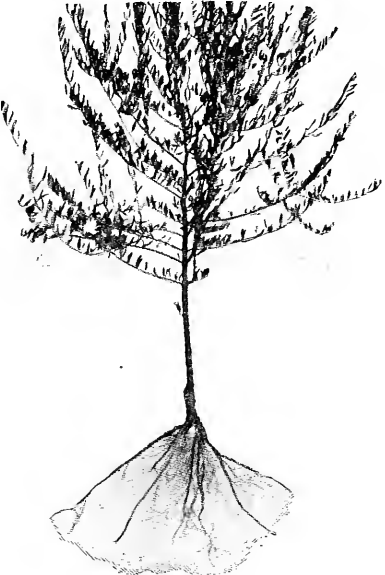
**STANWICK**—One of the leading varieties. Large size; flesh white, tender, juicy and of delicious flavor; skin

greenish-white and shaded with reddish-purple in the sun. Fine table variety; good for drying, preserving and shipping. Middle of July.

**NEW WHITE**—Large; skin greenish-white; flesh white, tender, juicy, stone small and free. A good drying variety. Middle of July.

Olives

**Olives on Picholine Root**—When you buy an Olive tree it will pay you to get the best—never the cheapest—in the end. Olives in California are usually grown from cuttings, because that is the easiest and least expensive way. However, it has been demonstrated that an Olive worked on a Picholine root produces a stronger tree and a better root system than a tree grown from a cutting. When you plant a French Prune you want it worked either on Myroblan Seedling, Bitter Almond or a Natural Peach Seedling root, but you wouldn't have a French Prune grown from a cutting or worked on a French Prune Seedling.



Olive on Picholine Root.

We are practically the only nurserymen in the State propagating Olives on Picholine root—and between an Olive grown on Picholine root and one grown from a cutting, price should not be a consideration. We have a limited number of trees of two and three seasons' growth of Mission Olive worked on the Picholine root, well rooted and of good caliper, and if you are planting Olives it will pay you well to contract from this lot.

**Possibilities of Olive Growing in California**—Olives cannot be successfully grown everywhere in California, but in those localities adapted to their culture they are as profitable as the best of other fruits, averaging regularly an income of from \$200.00 to \$400.00 per acre, and for the future the California grower who has a block of Olive trees well cared for and planted in a locality adapted to their production will have for himself and his posterity an income as safe and sure as if he owned a block of Standard Oil stock.

The California Olive can be pickled ripe and re-shipped without becoming soft. The European Olive cannot be pickled ripe, but must be pickled green in order that it may be shipped to the consumer. For this reason the European grown Olive is an entirely different product from the California ripe Olive, and in addition to the markets of North America, the California ripe Olive is practically without a competitor on the European market as well as on other markets of the world.

The supply of California ripe Olives can in no way keep pace with this increasing demand. This situation is being multiplied by reason of the fact that the large packing and canning establishments, such as Heinz, Libby, McNeil & Libby and Armour, are now making a specialty of pickling the California Olive, and they are employing their vast selling facilities in its distribution. An Olive tree will endure for generations, and there is no planting that will afford you a surer income during your lifetime. Of the varieties planted, the Mission is pre-eminently the best, and 90 per cent of the Olive planting is to the Mission, with Manzanillo as second choice.

OLIVES ON PICHOLINE			
	Each	10	100
1 inch and up.....			
¾ to 1 inch.....			
½ to ¾ inch.....			
¼ to ½ inch.....			
1/8 to ¼ inch.....			

**MANZANILLO**—Large; of a deep, black color, dotted with white specks when fully ripe. Makes fine pickles of the very best quality, and produces oil of very high grade. In order to make a firm pickle must be picked a little greener than the Mission, which to that extent sacrifices their quality pickled. Tree is hardy and prolific, and regularly productive.

**MISSION**—Fruit large; of a deep, black color; makes a fine, firm pickle of the very best commercial quality and produces oil of high grade. This old standard sort, introduced by the Spanish padres, is more extensively cultivated than the sum of all other varieties. Can be picked fully ripe for pickling, and will make a firm pickle, having in this a double advantage of a firm pickle and the fine, rich flavor and exquisite eating quality attained only in the fully ripened Olive. Ninety per cent of all Olive planting is to this variety, and they are without

exception the most profitable for commercial planting.

**SEVILLANO**—(Queen Olive)—When ripe of bluish black color; extra large; makes a splendid pickle, though in order to make a firm pickle, must not be picked fully ripe, sacrificing to that degree the exquisite flavor and eating quality of the fully ripened Olive. Tree is of rapid growth, but in most localities is a very shy bearer, and on that account is not deemed desirable for commercial planting, though a good variety for home orchard.

**ASCOLANO**—A superb Italian Olive of increasing popularity; fruit handsome and extremely large, often equaling in size the French Prune, to which it is similar in shape. These qualities make it a favorite among fancy picklers, who find an increasing demand for this variety put up in bottles. Tree is a strong grower and good bearer. October.

Walnuts

Walnut growing in Northern California has been overlooked by the majority of planters. This, on account of the shy bearing and the tendency to blight of the Santa Barbara Softshell and Old English Walnut varieties, although in some localities even these have been regularly productive. Recently, however, with the introduction of the later blooming Franquette and Mayette of the French varieties, experience has shown that in many localities in Northern California—where the depth of soil and drainage are favorable to Walnut culture—Walnuts can be successfully and in many cases more profitably grown than in the famous Walnut growing sections of Santa Barbara County in the South. In many localities of the North there are now groves of Franquette and Mayette that are full bearing, regularly productive and very profitable.

Walnuts will endure for generations and, like Olives, continually increase in productiveness. A fair income from a Walnut grove in full bearing is from \$200 to \$350 per acre.

Walnuts should be planted only on the California Black Walnut root, and we have a fine lot of trees of Franquette, Wiltz strain Mayette and other varieties grafted on this root.

We do not recommend the extensive planting in large commercial blocks of Walnuts, only where the conditions for their production are ideal and where so planted they should be distanced not less than forty to fifty feet and inter-planted with some other fruit crop such as Peaches that will come into bearing early and produce an income during the twelve years required for the Walnuts to come into heavy productiveness.

We do, however, recommend the planting on every orchard of an avenue of Walnuts along your fence line or leading to your home, or a few about your home and barn for shade, ornament and utility. Nothing will add so much in attractiveness to your orchard, and in value, as a well kept row of Walnut trees along the boundary or avenue leading to your home or a small block about your home. They are a splendid ornamental shade tree and are as profitable as ornamental. For home orchard no selection is complete without a half dozen of Walnuts.

WALNUTS ON CALIFORNIA BLACK ROOT			
	Each	10	100
6 to 8 feet.....			
4 to 6 feet.....			
3 to 4 feet.....			
2 to 3 feet.....			

**FRANQUETTE**—The intrinsic value of this French variety is just beginning to dawn on the nut growers of California. It is large, elongated, oval; kernel full, sweet and rich, nutty flavor. The nuts command very high prices. A particularly desirable feature of this variety and the Mayette is the fact that it is a late bloomer, buds beginning to swell about the beginning of April.

**MAYETTE**—San Jose Mayette of the Wiltz strain. The best late blooming Walnut of the true Mayette type, so named by Mr. Rudolph Wiltz, a pioneer Walnut grower of San Jose. This nut has been produced on a number of trees from the original parent on the ranch of Mr. Wiltz and has been producing side by side for a number of years with the Franquette, Con-

cord, Eureka and other varieties, and has proved its superiority over these in its great productiveness, freedom from blight and quality of nut. Tree and nut are immune from blight; not subject to sunburn, and on that account are particularly desirable for the hot interior valleys of Northern California. The nuts are medium size, with smooth, high-colored thin shell needing no bleaching. The meat fills the shell well and being vested with a pellicle of very light color; kernels sweet and of real mild, nutty flavor.

**EUREKA**—Tree remarkably vigorous; upright grower; leaves and blooms three weeks later than seedlings of the Santa Barbara softshell. Nuts large, elongated, smooth and tightly sealed. A desirable variety for planting in the interior valleys. Regularly productive.

Pecans

Pecans make a splendid ornamental tree for avenue or yard, though for commercial purposes they cannot be recommended for California planting. A few Pecan trees in your yard are nice for ornament and shade, and occasionally will produce some nuts.

PECANS—GRAFTED			
	Each	10	100
4 to 6 feet.....			
3 to 4 feet.....			

**STEWART**—A standard for commercial orchards. Has all the points for a profitable Pecan; large size and desirable shape; fine appearance; al-

ways well filled and meat of good flavor. A fine ornamental tree for the home, as well as for commercial purposes.

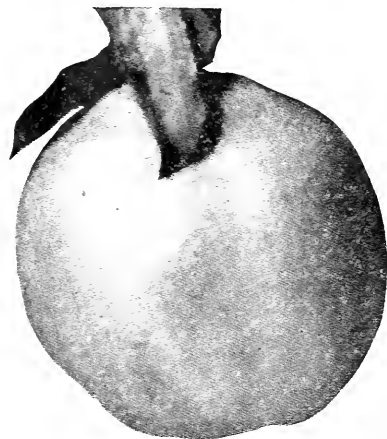
## Quinces

The Quince is adapted to a wide area. They can be planted on ground too wet for Pear, Apple or Myrobalan; and they also thrive well on well-drained locations. Ripening in California in advance of the Eastern Quince, they sell on the Eastern market during the height of the home canning and preserving season, and at that time, more than any other, are in great demand for that purpose by the housekeeper.

The Quince is in great demand, is profitable and has been much overlooked by planters. Pineapple and Van Deman comprise the best varieties, and are superior to the older and more common later sorts. Of these two, Pineapple is the best, from the fact that it ripens in advance of any other—can be picked in most locations from September 1st to 15th—is very productive and best in quality. Quinces will average regularly from \$125 to \$200 per acre.

### QUINCE ON QUINCE ROOT

	Each	10	100	1000
6 to 8 feet.....				
4 to 6 feet.....				
3 to 4 feet.....				
2 to 3 feet.....				
18 to 24 inches.....				



Pineapple Quince.

**PINEAPPLE**—One of Burbank's productions. The name comes from the flavor, which is suggestive of pineapple. They will cook as tender as the best cooking apple, possessing an exquisite flavor not equalled by any other Quince. Very large size, very hardy; bear young and regularly; ripen September 1st, and on account of their ripening in advance of any other Quince, and at a time when every housekeeper is in the midst of the season's home canning operations, they are subject to a demand on every market that no later ripening Quince enjoys. On the Eastern markets they have averaged for a number of seasons from \$2.00 to \$2.25 per box.

**VAN DEMAN**—Originated by Luther Burbank. A strong grower, the hardiest, surest and youngest bearer we know, and succeeds farther north than any other variety. Will produce more big, fine flavored, golden fruit than any other Quince. Delicious for preserves, jellies or Quince syrup. Ripens through a long season and keeps well. We recommend it as one of the best.

## Figs

Figs thrive well in any soil and under any conditions which favor common orchard trees. The range of soil on which they grow well is very wide, and wherever the Summer temperature is high enough to ripen the fruit and the Winter temperature high enough to prevent the killing of the tree, you are perfectly safe in planting Figs for the general market or family use. In growing Figs for drying, however, great care must be taken in the selection of soils most suitable.

Figs are becoming a staple article of diet in the dried fruit. The demand for them is in its infancy, and with the whole of North America as a market for the California grown product, Fig growing is, and will continue to be, as stable and profitable for the California grower as the best of any other fruit. On account of their wide range of adaptability and productiveness they are a safe investment.

### FIGS

	Each	10	100	1000
4 to 5 feet.....				
3 to 4 feet.....				
2 to 3 feet.....				

**WHITE ADRIATIC**—Fruit very large; skin greenish yellow and thin as tissue paper; pulp is of a carnation color, exceedingly aromatic.

**CALIMYRNA**—The genuine Smyrna Fig; large to very large; skin lemon yellow; pulp reddish amber, sometimes pale amber turning to dark amber just before falling. Seeds large, yellow, fertile, overspread with a clear, white syrup, giving the fruit a richness and meatiness unsurpassed by any other Fig. Tree of spreading habit, leaves medium to large and five-lobed. Dries readily and with less trouble and expense than any other Fig. Should be planted in conjunction with the Capri Fig, one tree of Capri to every twenty-five of Calimyrna.

**KADOTA**—Medium sized; thin, white

skin; pulp white to pink. One of the best for canning, preserving and pickling. Being contracted at remunerative prices by canners for this purpose. Never sours when planted in dampest locations. Comes into heavy production very early.

**MISSION**—Large, black; more largely grown in California than any other Fig. Tree a rapid grower and an early and heavy bearer, while the dried product is in great demand at remunerative prices, and this old standby is one of the best and most reliable for profit.

**SAN PEDRO**—Very large, elongated, ovate, no stalk; skin smooth, violet-black with green neck; pulp red, copery tinted violet. One of the largest of figs, excellent for table use, but not adaptable for commercial drying.

## Persimmons

A Japanese fruit that is slowly but surely working its way into popularity. The growing of Persimmons, both for market and for home consumption, is not an experiment as far as the fruit is concerned, but as yet the majority of fruit-eating people have not learned to recognize the good quality of this most valuable luxury. On the markets where it has been offered for several years past, consumers have learned to know its value, and there is an increasing demand for it at remunerative prices. For a

number of years it has found ready sale at high prices in the Pacific Coast markets; shipments have been made to England with good results, while those made in Chicago and New York have proven it a valuable acquisition for Eastern shipment.

There are a great many varieties of this fruit. One of our veteran orchardists, Ira Avery, of Newcastle, has fruited a great many of them, and our list comprises those that Mr. Avery has proven to be the best.

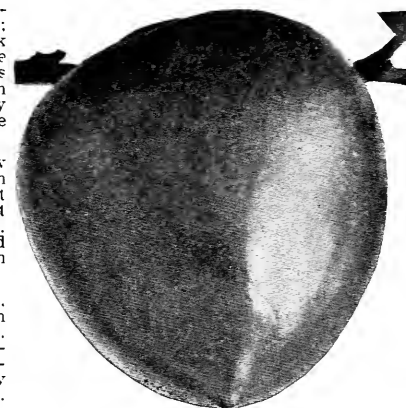
### PERSIMMONS

	Each	10	100
3 feet and over.....			
2 to 3 feet.....			

**HACHIYA**—Very large, oblong, conical, with short point; very showy; skin bright red with occasional dark spots or blotches and rings at the apex; flesh deep yellow; sometimes having occasional dark streaks, with seed. Astringent until ripe, then very fine. Large and handsome fruit. Tree vigorous, shapely and prolific.

**HYAKUME**—Early; large to very large; somewhat flattened at both ends; generally slightly depressed at the point opposite the stem; skin light bluish-yellow; flesh dark brown, sweet, crisp and meaty; non-astringent; good while still hard. Tree of good growth and a free bearer.

**TANE-NASHI**—Large to very large, roundish, conical, pointed, very smooth and symmetrical; skin light yellow, changing to a bright red at full maturity; flesh yellow and seedless; quality very fine; perhaps the most highly esteemed of the light-fleshed kinds. Tree is vigorous and bears well, though not as prolific as some.



Hachiya Persimmon.

## Table Grapes

California Table Grapes—being of the Southern European varieties, which can be grown in this country only in California—are so unlike the American varieties grown in other sections of the country that they are a fruit distinct in themselves. They are superior in every way in quality to the Eastern grown American varieties. They are great favorites with the consumer, and are sold successfully in competition with the Eastern crop in every market of the United States.

Being a Fall fruit, Grapes are made to compete with the flood of apples marketed during this season, and on that account do not command the high prices, nor realize as large returns per acre as other fruits named in this catalogue, which, during their season, are marketed only from California. However, in many localities Table Grapes are and will continue to be profitable to the grower, and this is particularly true of Malaga, Tokay, Cornichon and Emperor.

The Thompson Seedless, on account of their great productiveness and the great demand for them dried as a seedless raisin, are more profitable than any other variety of the Grape. They are grown only in California as a seedless raisin, and their planting is without doubt a safe investment.

### GRAPES—EUROPEAN VARIETIES

	Each	10	100	1000
All varieties .....				

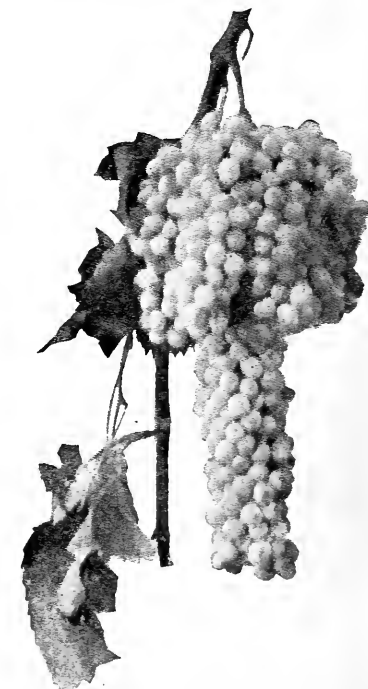
**ROSE PERU**—Bunches large, snouldered and loose. Berry round, large, with firm, sweet, crackling flesh; color black, tinged with yellowish green. A good early Grape. A very profitable sort for planting. August 12th to September 5th.

**BLUE MALVOISE**—Bunches, large and loose. Berries medium size, reddish black, with blue bloom; pulp juicy, sweet and of excellent flavor. An excellent Grape, but inclined to bear light in certain localities. August 18th to September 1st.

**MALAGA**—Bunches very large and compact; berries very large, oval, yellowish green, with white bloom; thick skinned; flesh very firm, sweet, crisp and of exquisite natural flavor. A very desirable variety for Eastern shipment, and has rapidly displaced the Muscat on the Eastern markets. A good shipper and sells at remunerative prices. A good bearer. August 18th to September 5th.

**MUSCAT**—Bunches long and loose. Berry oval, yellowish green and thick skinned; pulp very sweet, delicious and with a decided Muscat flavor. For Eastern shipment we prefer the Malaga; for raisins, of course, the Muscat. August 20th to September 15th.

**THOMPSON SEEDLESS**—Bunches very large and compact; berries greenish yellow; firm, oval and seedless; pulp crisp, and of very sweet, delicious natural flavor; a good shipper and the best early variety. More valuable for drying than any other variety, and on account of its productiveness, its early ripening and freedom from rain damage while being cured, and the great demand for a seedless raisin of higher quality at remunerative prices, this is one of the best money makers for the California grower, and their consumption is capable of very large expansion. Ripens August 5th to 20th.



Thompson's Seedless.

**SEEDLESS SULTANA** — Bunches compact, tapering; berries large, long and conical; skin thin, green, semi-transparent, becoming yellow as it ripens; pulp tender and seedless.

**TOKAY** — Bunches large and compact; berries very large, oblong, red, covered with lilac bloom; flesh firm, crackling and sweet. Used more largely as a table grape than any other variety, and is the standard for profit. August 18th to November 1st.

**BLACK MOROCCO** — Bunches large; berries very large and oval, with thick skin; color copper green to very black; flesh firm, juicy and sweet; a good bearer. September 3d to October 15th.

**CORNICHON** — Bunches long and loose; berries black, with deep blue

bloom; long, oval, with thick skin; flesh firm, crackling and of fine flavor. A very desirable table grape, and a good shipper. This variety is gaining favor each year, and we recommend it for extensive planting. September 6th to November 1st.

**BLACK FERRERA** — Bunches large and loosely set; berries large and oval; black, with violet bloom; thin skinned; flesh sweet and crackling. A good shipper and a good bearer. A delicious table grape, and a valuable market variety. September 5th to October 15th.

**EMPEROR** — Bunches long and loose. Berries large and oblong; color deep rose to nearly black, with faint bloom. Its firmness, rich color and excellent eating quality cause it to be in great demand. A very desirable variety.

adapted to the home garden. First crop April 28th to June 5th; second crop, June 11th to October 1st.

**OREGON PLUM** — A fine, large, conical berry. Originated in Oregon, and being extensively planted as an early

market variety, ripening ten days in advance of the Dollar. Very large, highly colored, symmetrical and fine strawberry flavor. Strong plant and prolific. First crop ripens April 20th to May 15th. Second crop ripens June 10th to August 1st.

Loganberries

	Each	10	100	1000
Loganberries, Rooted Plants.....				
One-half Raspberry and one-half Blackberry. They are as large as the largest Blackberry; of the same form and shape, but of a bright red color, and contain both the flavor of the Raspberry and Blackberry, having a very vinous flavor not found in any other fruit. Raw, when fully ripe, it is excellent for the table; also excellent stewed, and for jelly and jam it has no equal. May 20th to June 19th.				

Phenomenal Berries

	Each	10	100	1000
Phenomenal Berries, Rooted Plants.....				
All that can be said of the Loganberry is applicable to this berry, excepting that the Phenomenal is of larger size and of superior quality than the Logan. May 20th to June 19th.				

Blackberries

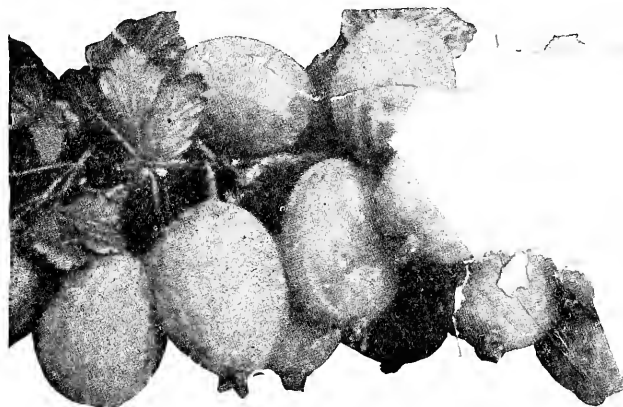
	Each	10	100	1000
Blackberries, Rooted Plants.....				
<b>LUCRETIA DEWBERRY</b> — The earliest and best Blackberry; soft, sweet and luscious throughout; the best for putting up; very prolific. June 1st to July 5th.				
<b>LAWTON BLACKBERRY</b> — Large, black and of excellent eating quality. One of the best late Blackberries. June 25th to August 15th.				

CORY THORNLESS BLACKBERRIES

	Each	10	100	1000
Rooted Plants .....				

Gooseberries

	Each	10	100	1000
Gooseberries, 1-Year Plants.....				



Oregon Champion Gooseberry.

**DOWNING** — Fruit good size; oval, color whitish - green; skin smooth; flesh soft, juicy and good; an upright and vigorous grower.

**OREGON CHAMPI** — large, brownish red; fine for table use and profitable bearer.

Currants

	Each	10
Currants, Rooted Plants.....		
<b>CHERRY</b> — Very large; deep red; fine for preserving, and a valuable market variety.		
<b>FAY'S PROLIFIC</b> — A new Currant which has well sustained the claims of the disseminator. It is larger than the Cherry, has less acid and is much more prolific.		
<b>PERFECTION</b> — A cross between Fay and White Grape, retaining the uable characteristics of both. Beautiful, bright red, larger than Fay, holding its size to the end of the bunch; easy to pick; a superior berry, less acid and of better quality than any other large currant under cultivation.		
<b>WHITE GRAPE</b> — Large, yellowish white; valuable for the table.		

SEEDLINGS

Bitter Almond .....	Mahaleb .....
Myrobalan .....	Natural Peach .....
French Pear .....	Apple .....
Mazzard .....	

BALING CHARGES

6 to 8 foot trees.....	18 to 24 inch trees.....
4 to 6 foot trees.....	12 to 18 inch trees.....
3 to 4 foot trees.....	Seedlings .....
2 to 3 foot trees.....	Grapes, baling .....
Citrus Trees, boxing.....	

QUANTITY PRICES

Three hundred trees of a kind (as 300 Plums, 300 Pears), take the 1000 rate; 50 take the 100 rate; 5 take the 10 rate.

GRAPES—AMERICAN VARIETIES	Each	10	100
All Varieties.....			

**CATAWBA** — An old favorite red Grape, but requires exceptionally favored situations and a warm season; in the North it ripens too late for proper maturity; not always dependable. Grown commercially in the Chautauqua grape belt of New York.

**CONCORD** — Black; the old stand-by; healthy, hardy, vigorous, productive; succeeds in localities where others fail; ships well, sells well and is of good quality. The Grape for the millions and a monument to the originator, Mr. Ephraim Bull.

**WORDEN** — Black; bunch large and compact; a proven, tested, most dependable and valuable Grape. Commercially profitable, and for the family vineyard should be given preference over Concord, as it is of higher

quality and handsomer — a richer, glossier black—and is hardier. Has a habit of bearing its best crops in the off seasons for Concord.

**ISABELLA** — A strong growing variety, especially adapted for arbor; bunches good size, somewhat loose; berries quite large, oval, black, covered with a blue bloom; juicy, sweet and rich, with a slight musky aroma.

**NIAGARA** — Bunch large, uniform, very compact; berry large, mostly round, light greenish white, slightly ambered in the sun; peculiar flavor and aroma; enormously productive.

**MOORE'S EARLY** — A most valuable early Grape, combining hardiness, size, beauty, quality, productiveness and earliness among its desirable qualities; berry large, round, black.

Oranges, Lemons and Pomelos

Nothing will add so much to the attractiveness and value of your fruit farm or home, nor give you more pleasure than a block of well kept citrus trees. Profitable also for local market, though for extensive commercial planting we do not advocate the planting of the Orange, Lemon or Pomelo in that part of Northern California lying north of Fresno County, though every fruit farm and every home garden should have from a few to several dozen citrus trees in their assortment, and, as stated, nothing that you can plant will add so much to the value and attractiveness of your home.

ORANGES, POMELOS AND LEMONS

	Each	10
1 inch up.....		
¾ to 1 inch.....		
½ to ¾ inch.....		
¼ to ½ inch.....		

**WASHINGTON NAVEL ORANGE** — Well known to every man, woman and child. The most extensively planted variety on the market and needs no further description. November to March.

**OONSHUI** — Deep yellow; flesh very firm; juicy; rind very thin and separates readily. Sometimes called Ladies Kid Glove Orange. Ripens immediately in advance of Navel and sweetens up earlier than any other Orange.

**VALENCIA LATE** — Large; reaching the market when all other varieties are gone. Second only to Washington Navel, in the extent of its dissemination. The summer orange of California. Ripens from June to September. The equal of Washington Navel.

**MARSH SEEDLESS POMELO** — One of the most popular varieties; nearly seedless; large, roundish; skin smooth, lemon yellow; very juicy and of excellent quality. Most largely planted Pomelo. No home orchard assortment is complete without one or two Pomelo trees, which in the years to come will delight your breakfast table.

**EUREKA LEMON** — Tree nearly thornless, of rapid growth and prolific bearer; fruit medium size; sweet rind; a good keeper; few seeds; very popular, especially in coast regions.

**VILLA FRANCA** — A strong-growing variety; thornless, or nearly so; fruit oblong, juicy and nearly seedless; withstands lower temperature than any other variety.

Raspberries

	Each	10	100	1000
Raspberries, Rooted Plants.....				

**HANSEL** — Medium to large; color bright crimson and of excellent flavor; firm and for distant shipment is one of the best and the earliest. May 22d to June 15th.

**KING** — Of good size; color bright

scarlet; a fine eating quality and an excellent shipper. June 1st to 28th.

**CUTHBERT** — Dark red berry of delicious Raspberry flavor. A good shipper and one of the best for market. June 10th to July 1st.

Strawberries

	Each	10	100	1000
Strawberries, Rooted Plants.....				

**DOLLAR** — This berry combines every qualification of a good, marketable variety. It will ship to points three days distant. Large, highly col-

ored, symmetrical. No other berry known can be so satisfactorily shipped to distant localities as this, and no other berry is more prolific or better

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